

United States Department of Agriculture  
Food Safety and Inspection Service

Public Health Information System.

<b>Report Name:</b>	<b>Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024</b>
<b>Purpose:</b>	<b>List of Noncompliances.</b>
<b>Directives:</b>	<b>13000.1</b>
<b>Special Instructions:</b>	<b>This Report may contain Confidential Business Information.</b>
<b>Terminology:</b>	<b>Noncompliance: A finding by IPP during the performance of a verification task that an establishment has not complied with one or more regulatory requirements. A Noncompliance Record may contain one or more Noncompliances found during a single verification task. For each task, no more than one Noncompliance Record may be generated.</b>
<b>Source</b>	<b>PHIS</b>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	324D4034-93B3-4D2B-8A96-9AFAB82D378C	IDG1012063505N-1	06/05/2023	01C02	Operational SSOP Review and Observation	416.4(a)	On June 5, 2023, at approximately 11:00 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Bologna Kitchen department's staging area, two ham tree racks were found to have several instances of product residue from prior production on the food contact surface of the rack. No product was affected. Production Manager (b)(6) and Production Supervisor (b)(6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. A similar incident occurred on May 19th, 2023. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	6E25599D-A3A7-4F12-B8C3-55B8974A71AE	IDG5222063410N-1	06/09/2023	01C02	Operational SSOP Review and Observation	416.4(a)	On June 16, 2023 at approximately 6:00 pm I observed the following non-compliance in the third RTE cooler. There was a tree of All Natural Honeycrisp Apple Chicken sausages pressed against a white wheeled tub of bacon sides. The tree of sausages had partial of three rows of product laying on the rim of the tub and some product actually sitting on top of the bacon sides. There were at least two sausages that had smears of a dark brown greasy substance that I also noticed on the wide rim of the tub. It was smeared on all sides of the rim of the tub and clearly did not come from the bacon. I then notice that a wheeled shelf of Peppenero Garlic Ham was also pressed against another side of the tub and moderate traces of light brown greasy drippings had dripped down the inside walls of the tub. The drippings presumably pooled at the bottom and some drippings had made big drops on the bacon itself. I informed floor lead of this, she immediately taped off the tub of bacon with QC hold tape and left to bring supervisor Steven Kassab. As I was writing out the USDA Retain tag, Mr. Kassab came and I verbally told and physically showed him the issue. He removed approximately 8 pounds of All Natural Honeycrisp Apple Chicken sausage from the tree to be destroyed and relocated the tree to the other side of the room. He said he will check which sides of bacon had been affected. I applied U.S. Retained tag #B3756332

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M12612+P12612	Boar's Head Provisions Co., Inc.	F07802D3-0308-4A89-A4B9-BCE2A4FD7100	IDG5309065122N-1	06/22/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On June 22, 2023, at approximately 7:45 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Frank Packaging Department, a water hose handle was found lying on the floor. This hose is located on the north wall of the department. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SQF procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	1DE6F2ED-4C3E-43D0-B8CF-6A3472A00A96	IDG2301065127N-1	06/26/2023	01C02	Operational SSOP Review and Observation	416.13(c), 416.5(a)	On Monday June 26th, 2023, at approximately 11:30pm CSI (b)(6) was performing a SSOP Review and Observation task when the following noncompliance was observed: While entering the Liverwurst Cook Tank department a Boars Head Associate was observed on his cell phone. No product affected. Sanitation Manger (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a) and 416.13(c). As well as Boars Head Procedure #903.037 titled employee and visitor GMP.
M12612+P12612	Boar's Head Provisions Co., Inc.	F5C98ED5-11D9-4E1D-A7A1-B5F80D6A84A5	IDG0501065127N-1	06/26/2023	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Monday June 26th, 2023, at approximately 11:43pm CSI (b)(6) was performing a Sanitation Performance Standards Task in the Spice Receiving Dock door #10. The following noncompliance was observed: On the left side of dock door #10 upon entering the room. One large flying insect was seen at the wall floor junction (alive). As well as 8 other smaller flying insects (dead) down the wall floor junction, on the left side of the dock plate. In the Raw Cure cooler in the back right corner at the man door. 1 firefly beetle (dead), 3 mosquitos (dead), 1 silver beetle (dead), 1 water bug (dead). At the bottom of the man door, it seems to be a gap between the wall and door. Sanitation Manager (b)(6) was physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3).

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M12612+P12612	Boar's Head Provisions Co., Inc.	6A6F8D1C-10FE-410E-8C4D-13C6054E3E9C	IDG2811060327N-1	06/27/2023	01C02	Operational SSOP Review and Observation	416.4(c)	On June 27, 2023, at approximately 10:30 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Raw Materials Storage room a plastic container of (b)(4) sanitizer and a container of (b)(4) solution were seen sitting on the floor. The containers were in the corner of the room near the main entrance. No product was affected. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. (b)(6) donned appropriate PPE and removed the containers, returning them to the chemical storage room. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. Establishment Administrator (b)(6) was notified verbally and in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	A5B5E08D-086A-4259-9FD9-C747AFC11D8C	IDG2112065330N-1	06/30/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On June 30, 2023, at approximately 5:20 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the inner food contact surface of the stuffing horn located on Line (b)(6) was found to have two small pieces of meat residue. I initiated a regulatory control action by placing US Reject Tag No. B37563318 on the affected equipment. No product was affected. Associate (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. I removed my tag from the equipment and released control of the equipment to the establishment. Establishment Administrator (b)(6) was notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	A8D135EB-29CF-45B3-BD17-E73606AFD889	IDG3807075206N-1	07/06/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On July, 6, 2023, at approximately 8:15 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Frank Packaging Department, a water hose handle was found lying on the floor. This hose is located on the north wall of the department. QA Analyst (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SQF procedures. Corrective actions were performed when this NR was written. A similar incident occurred on June 22, 2023. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	F3185BF8-B544-4CA5-848F-69B6916F5BE5	IDG1005072607N-1	07/07/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On July 7, 2023, at approximately 5:35 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, the space between the blades on the (b)(4) machine located on Line #1 was found to have a small piece of meat residue. On the Line #1 Hopper, the inner food contact surface and the outer non-food contact surface was found to have several small pieces of meat residue. The Line #2 (b)(4) was found to have one piece of meat residue on the food contact surface of the white track along with multiple instances of meat residue in the spaces between blades. No product was affected. QA Technician (b)(6) and Sanitation Associate (b)(6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Smokehouse Manager (b)(6) was also verbally informed. Establishment Administrator (b)(6) was notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	B23F69F8-E12E-48FD-A5CD-775E20330AC1	IDG2208075610N-1	07/10/2023	01C02	Operational SSOP Review and Observation	416.4(c)	On July 10, 2023, at approximately 9:05 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: At the top of the stairwell located beside Netted Ham Lines (b)(4) an open, plastic container of (b)(4) was seen sitting on the floor. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. (b)(6) donned appropriate PPE and removed the container, returning it to the chemical storage room. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. A similar incident occurred on June 27, 2023. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	D4ACB898-9769-4227-86E4-0863B925CE5C	IDG1906075910N-1	07/10/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a)	On July 10, 2023, at approximately 5:50 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, several product plates for the (b)(4) located on Line 2 were found to have several instances of meat residue located on the food contact surface. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Production Supervisor (b)(6) was also verbally informed. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	935E39B6-C267-4BCC-B344-F356BCF6FCA4	IDG2502073012N-2	07/11/2023	01B02	Pre-Op SSOP Review and Observation	416.4(b)	At approximately 2:15AM during Preoperational sanitation inspection in the Franks department the following non-compliance was observed: Fifteen racks were found to have wet and or dry food particles in several different areas. Several racks had string and or sticky residue on the handles. This is in violation of the above sited regulation. The sanitation department Manager (b)(6) was notified verbal and in writing with this NR. No tag was issued because the racks were rewashed, cleaned, and sanitized immediately.

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M12612+P12612	Boar's Head Provisions Co., Inc.	B6C5D213-0DF4-4D31-8D5B-81A86A2CFD2B	IDG2502073012N-1	07/11/2023	01B02	Pre-Op SSOP Review and Observation	416.4(b)	Personnel Present: QA , and Inspector (b)(6) Items Discussed: NR At approximately 2:15AM during Preoperational sanitation inspection in the Franks department the following non-compliance was observed: Fifteen racks were found to have wet and or dry food particles in several different areas. Several racks had string and or sticky residue on the handle. This is in violation of the above sited regulation. The sanitation department lead was notified verbal and in writing with this NR. No tag was issued because the racks were rewashed, clean, and sanitized immediately.
M12612+P12612	Boar's Head Provisions Co., Inc.	57D9E4CD-4DD5-4138-9B4A-24A0D1BFE176	IDG1119071624N-1	07/24/2023	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2)	On July 24th, 2023, at approximately 5:15pm CSI (b)(6) was performing a Sanitation Performance Standards task in the pickle room/ raw cure cooler. The following noncompliance's were observed: The metal gates leading into the pickle room, hard starting to rust and have multiple spots of chipping paint. In the Raw cure cooler by the man door in the back right corner. 1 grasshopper, 2 cock roach like bugs, 4 black beetle insects, 1 fly, 5 small flying insects were found. All the insects were dead. By the man door there is a white wall, looking as if it used to be an entrance that is now walled up. The wall has a few spots of rust. Sanitation Supervisor (b)(6) was verbally notified of this NR. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a), 416.2(b)(1), 416.2(b)(2).

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M12612+P12612	Boar's Head Provisions Co., Inc.	B7418B55-6C76-48C1-8825-27D84CF72515	IDG5518073826N-1	07/26/2023	04B04	General Labeling	317.10	On Wednesday July,26,2023 at approximately 5:30pm CSI (b)(6) was performing a General Labeling task in the inedible room behind RTE department, and the inedible room across from the pickle department. When the following noncompliance was observed: The establishment often reuses combos of meat shipped to the plant for further processing to make their products. In the inedible room behind RTE department there was one combo reused for inedible product. This combo still had the official mark of inspection from the meat product received by the plant. The combo had inspection legend with establishment (b)(4) visible. In the inedible room across from the pickle room, 3 combos containing inedible product had the official mark of inspection visible. 1 combo showed an inspection legend from establishment (b)(4) . 1 combo showed an inspection legend from establishment '(b)(4) . 1 combo had the "inspected and released by (b)(4) sticker. These combos mentioned above did not have the official marks destroyed or removed before reusing them for inedible product. Sanitation Supervisor (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 317.10



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M12612+P12612	Boar's Head Provisions Co., Inc.	4BE6E277-799 3-4CFF-9980-B 7A50664BD61	IDG470708350 3N-1	08/03/2023	01B02	Pre-Op SSOP Review and Observation	416.2(b)(2), 416.4(a), 416.4(b)	<p>On Thursday August 8th, 2023, at approximately 6:15am CSI (b)(6) was performing a Pre-op Review and Observation task in the Stitch Pump department on the raw side of the plant. The following noncompliance(s) were observed: The department was released to USDA after QA had done a pre-op inspection at 6:10am. On line 1 of the (b)(4) there was a metal box covering a hydraulic pump. I asked for the covering to be removed. Heavy discolored meat build up was found on the pump itself, the inside covering, and built on the floor. Around the motor was meat, wood pieces, and plastic. When the cover was taken off an obvious odor filled the department. In the beds (after the injection needles) of line 1 and 2 of the (b)(4) the metal horizontal support beams had heavy meat particle and fat deposits on the underside of them. The control boxes for lines 1,2, and *** of the (b)(4) all had meat build up on bottoms. Line 2 had meat build up on the bottom of the horizontal supports under the belt. The hydraulic motor on line 2 had rust on the motor, fittings, and filter mounts. Meat residue and particles under the motor cover, on the motor itself and on the top of the filter mounts. (b)(4) line 1 had meat particles in the injection needles. Line 2 had meat particles in injection needle pan. Meat overspray on walls and large pieces of meat on the floor behind line**. Meat build up on the power cords of line 2. The floor scales at the end on lines 1 and 2 had large pieces of meat and trash in them, with an appearance of an odor. The polar catwalk had pieces of meat and fat in the support braces and plastic floor pieces. All of the polar electrical control boxes had meat and fat build on the bottom. All polar legs and framework had meat and fat build up on them. 1 metal polar vat had meat and fat particles in the tube that connects it to the polars. The 2 polars closest to netted hams department had meat/fat build up in the vacuum ports on the bottom. When the cap was removed off of one white sandy looking material was present on the under side of the cap and in the port on the machine. The inspection line scale had meat pieces and trash in it with the appearance of an odor. 1 inspection line electric trim knife motor support was rusty. 1 inspection line electric trim knife motor cover had</p>

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								meat particles on it. The cover for inspection line belt motor had heavy meat and fat brown/pink in color build up on the inside of the cover as well as the motor itself. The motor itself is also starting to rust. Upon entering the department on the right-hand side is 2 floor scales close to the wall. Both scales were opened showing large meat pieces, gloves, wads of QA tape, pieces of wood, plastic, a brown mud like substance and trash. With an obvious odor. The meat was no longer pink it was grey/white in color. 3 parts hoppers all had heavy pink/brown/green build up on the bottoms, and around the wheels. One of the hoppers contained parts that had visible meat particles/residue on them. Multiple instances of meat were found around the department on the floor. As well as standing water containing a brown mud/dirt like substance. Assistant plant manager (b)(6), sanitation supervisor (b)(6), as well as the department Manager/Supervisor/Lead were all present and verbally notified. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.4(a), 416.4(b) and 416.2(b)(2).
M12612+P12612	Boar's Head Provisions Co., Inc.	9EA2E64E-72BC-48DB-9C18-E6B6BE4DF6FE	IDG2921083909N-1	08/08/2023	01C02	Operational SSOP Review and Observation	416.13(b)	On Wednesday August 9, 2023, at approximately 4:00am CSI (b)(6) was performing a Review and Observation task in the inedible room across from the pickle room. The following noncompliance was observed: 1 combo labeled for inedible, was found to have multiple instances of plastic. Including gloves, old labels, and multiple sheets of plastic the establishment uses to cover vats of product. Assistant plant manager (b)(6) was notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.13(b). As well as boars head procedure #903.012 this procedure states (b)(4) (b)(4)

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M12612+P12612	Boar's Head Provisions Co., Inc.	EEE62552-F551-43AA-BD2A-59A7A2FA7D15	IDG1206084614N-1	08/14/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On August 14, 2023, at approximately 6:00 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the RTE Packaging Department, a stainless-steel table and an autobagger plate on Line #2 were found to have small pieces of meat on the top food contact surface. Sanitation Supervisor (b)(6) and Establishment Administrator (b)(6) were verbally informed and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected area were performed when this NR was written. (b)(6) was also notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	FB657143-E8F6-4ED6-A9F2-92E72F909E6F	IDG3702080317N-1	08/16/2023	01B02	Pre-Op SSOP Review and Observation	416.2(b)(1), 416.2(b)(2), 416.4(a), 416.4(b)	On Thursday August 17, 2023, at approximately 2:36am CSI (b)(6) was performing a Pro-op Review and Observation task in the Standardization department. The following noncompliance was observed: QA released the department for a USDA pre-op at 5:35am. The chicken mixer had meat over spray and meat/protein build up on the leg framework and bottom of the machine. The incline belt machines both 1 and 2 cat walks had meat and fat build up on the underneath. Incline belt machine 1 had multiple instances of meat overspray. The lay down auger meat particles/spices in auger throat. The dumper behind the lay down auger had meat overspray. Mixer #2 and the dumper by the doorway into stich pump both hydraulic cylinders are rusty with chipping paint. Mixer #4 dumper hydraulic cylinder and chains rusty/paint chipping. Mixer #4 hydraulic motor on the left side is rusty with chipping paint. Also had meat/fat build up on backside of the motor. Meat on floor throughout department varying in size. Also, meat overspray found throughout the department. No product was affected. Sanitation Supervisor (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.4(a), and 416.4(b).
M12612+P12612	Boar's Head Provisions Co., Inc.	50FACCA5-9B7C-41C1-AEE6-78F8A3883F6A	IDG4410080025N-1	08/25/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On August 25, 2023, at approximately 8:45 AM, while performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging Department the doorframe leading into Equalization Cooler #1 was found to have beaded condensation along the entire top length of the frame. No product was affected. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. Corrective actions of wiping down the affected area with a sponge mop were performed when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Establishment Administrator (b)(6) was notified in writing with this NR.

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M12612+P12612	Boar's Head Provisions Co., Inc.	6398746F-552C-40B9-A0AC-71540E3EB03F	IDG4610084225N-1	08/25/2023	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On August 25, 2023, at approximately 8:45 AM, while performing an SPS task, I observed the following noncompliance: In Equalization Cooler #1, a piece of the south metal wall that is slightly overhanging was found to be broken, exposing the concrete beneath. On the edge of the piece of metal that was broken, there was also chipped paint and rust that could be seen. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	C9EF08C3-14E3-4403-A8CC-69BC09B0F0B4	IDG5104084331N-1	08/31/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On August 31, 2023, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliances: In the New Gourmet department, the hopper was found to have small pieces of meat residue on the inner food surface. In the Head Cheese department, one set of dicer blades were found to have a piece of meat residue on their food contact surface. Lead Person (b)(6) was verbally notified and physically shown these noncompliances. In the Netted Hams department, a belly board was found to have small pieces of meat residue on its food contact surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	25CD97D0-F840-4240-A6EB-E6E1C6883650	IDG4101095208N-1	09/06/2023	04B04	General Labeling	317.10	On Wednesday September 6th, 2023, at approximately 11:15 pm, CSI (b)(6) and (b)(6) were performing a General Labeling task in both inedible storage rooms (raw side) when the following noncompliance were observed: While inspecting the recycled combos used to hold inedible product, it was discovered that some of the receptacles still had visible and legible inspection legends from prior establishments. In the inedible room across from stitch pump 1, there were three combos containing inedible meat product which had inspection legends from previous establishments that were still visible and legible. In the inedible room behind RTE department. 3 more additional combos also had inspection legends visible. Also contained inedible meat product. Sanitation supervisor (b)(6) was verbally notified of the noncompliance. Establishment administrator (b)(6) was notified of the plant's failure to meet 9 CFR 317.10.
M12612+P12612	Boar's Head Provisions Co., Inc.	42965E42-D860-4961-A83D-210259D31320	IDG1505094908N-1	09/08/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On September 8, 2023, at approximately 5:45 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, the area between the needles on the (b)(4) machines for Lines 2 and 3 were found to have small pieces of meat. The Line 3 injector was found to have meat residue stuck on the metal track grooves near the entrance of the machine. The inspection line was found to have one piece of meat on the food contact surface of the guard wall as well as the first conveyor belt on the line. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the area of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	A5BAF555-D1 C7-4CBB-8C06 -52B174653505	IDG020609001 8N-1	09/18/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On September 18, 2023, at approximately 6:00 AM, while performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, the stainless-steel tables located on Line 2 and *** were found to have small pieces of meat on their food contact surface. The autobagger tables for Line 1 and 2 were found to have protein residue on their food contact surfaces No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the areas of noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	DB189BF7-AE A2-4FD3-B76A -7F65EE030818	IDG550509322 2N-1	09/22/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On September 22, 2023, at approximately 5:45 AM, While performing a Pre-Operational SSOP Review & Observation task, IIC (b)(6) and IPP (b)(6) observed the following noncompliances: In the Stitch Pump department Polars # 1, 3, 4, and 5 were all found to have meat residue within the tank on the food contact surfaces. Polar #5 was also found to have small pieces of meat stuck to the inside of top door. A small piece of meat was found in the hose connector tube on Hopper #38. A blue vacuum hose left in Hopper #18 was found to have a piece of meat stuck to its outside surface. The underside, non-food contact surface of Hoppers #21, 18 and 38 were all found to be dirty with various meat and debris stuck to the surface. A drain in the Line 1 saddle tank was found to be clogged with meat. The Line 2 injector had a piece of meat on the track guide, as well as a piece of meat stuck to the roof. The Line 2 (b)(4) was found to have a piece of meat in between the needles of the machine. The Line 2 injector also had a piece of meat on the track guide near the entrance. QA Technician (b)(6) and Sanitation Supervisor (b)(6) were verbally informed and physically shown the noncompliances. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed. Establishment Administrator (b)(6) (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	F7BC06FE-246 E-47D6-8261-E 6E62EDA0215	IDG200609272 2N-1	09/22/2023	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(1)	On September 22, 2023, at approximately 6:30 AM, While performing an Operational SSOP Review & Observation task, IIC (b)(6) and IPP (b)(4) observed the following noncompliance: In the Franks room of the Shipping & Boxing department, a plastic tarp dated 8-19-23 was found wrapped around pipes hanging above the stairway. Establishment policy 903.090 (Temporary Repairs) states that (b)(4) (b)(4) No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's procedures. Establishment Administrator (b)(6) (b)(6) was notified in writing with this NR.



Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FB149AD3-4E2D-4206-9C2B-EFFE1D0870D	IDG0919092129N-1	09/26/2023	01C02	Operational SSOP Review and Observation	416.4(d)	On Wednesday September 27th, 2023, at approximately 2:00am CSI (b)(6) and CSI (b)(6) were doing a review and Observation task in the holding/cure cooler. When the following noncompliance was identified: A white plastic tote full of raw meat product was directly under a shelf with chipping paint. The tote was approximately 75% covered with plastic. On the plastic covering paint particles and what appeared to be metal shaving had collected. No foreign materials were identified in the tote of product at this time. QA was notified and the tote was immediately tagged until further investigation. The Establishment placed the top layer of meat in inedible. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(d).
M12612+P12612	Boar's Head Provisions Co., Inc.	86AE65E9-276D-45E7-A5D8-1FFEFD8E5206	IDG3802090330N-1	09/29/2023	01D01	SPS Verification	416.2(b)(2), 416.2(e)(4)	On Friday September 30, 2023, at about 2:15am CSI (b)(6) and CSI (b)(6) observed the following noncompliance, while performing a Sanitation Performance Standards task. Upon entering Bologna Kitchen standing water was noticed. While inspecting further a clogged drain was found adjacent to the Frank Stuffing, Bologna Kitchen, and Netting Hams departments. We noticed foam around the drain with articles of gloves, and spice residue and fat deposits around the perimeter of the standing water. This made the floor very slick. We immediately notified QA Tech (b)(6) and he taped off all the affected areas. Maintenance was called to work on clearing drain. No product was affected. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(e)(4) and 416.2(b)(2).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1737B432-6384-45C9-AB39-5C5B59E7B7ED	IDG0608103023N-1	10/23/2023	01D01	SPS Verification	416.3(c)	On October 23, 2023, at approximately 8:20 AM, While performing an SPS task, I observed the following noncompliance: In the Raw Trash Compactor room, two combos of inedible product were found to have multiple pieces of trash inside the combos with the product. I initiated a Regulatory Control Action by tagging the two combos with US Retain Tag B37563314. QA Analyst (b)(6) and Sanitation Supervisor (b)(6) were verbally informed and physically shown the noncompliance. QA Supervisor (b)(6) was also verbally informed. I removed my tag from the combos and (b)(6) placed a QA hold tag on the combos. The establishment has failed to meet the requirements of the above cited regulation and establishment policy 903.012. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	17B93716-B03B-4876-BFA8-BD8E300FFDED	IDG2302104227N-1	10/25/2023	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(1)	On October 26th, 2023, at approximately 1:30am CSI (b)(6) was performing a Review and Observation task in the cure cooler. The following noncompliance was observed: Upon exiting the cooler an overhead pipe was noticed with plastic wrapped around it. The establishment typically does this for temporary fixes. The plastic was dated "8/17/23". The plastic had orange/brown water pooled in the lowest hanging point. QA tech (b)(6) got maintenance to take down the plastic. Establishment procedure #903.090 tilted temporary repairs states (b)(4). Sanitation Supervisor (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.13(b), and Boars Head procedure cited above.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	60CD43C3-C05C-4DB2-B768-80FC2E8A0E6E	IDG3408110904N-1	11/04/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On November 4, 2023, at approximately 5:10 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the scale located on Ham Line (b)(6) was found to have a small piece of meat residue on its food contact surface. The control box at the end of the hopper line was found to have meat residue on its underside. The stuffing horn on Ham Line (b)(6) was found to have a small piece of meat residue on its food contact surface. The tipper tie machine on Line (b)(6) was also found to have meat residue and other debris stuck inside the assembled equipment. No product was affected. Lead Person (b)(6) and Lead Person (b)(6) were verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	91F0A163-B0F6-422F-A860-62F9B16E3B8F	IDG2612115609N-1	11/07/2023	03G02	Fully Cooked-Not Shelf Stable HACCP	417.2(a)(1), 417.2(a)(2), 417.4(a)(3)(i), 417.4(a)(3)(ii)	On November 7, 2023, at approximately 6:30 AM, While performing a FC-NSS HACCP task, I observed the following noncompliance: QA Manager (b)(6) informed me that beginning this Monday, November 6, 2023, (b)(4) (b)(4) (b)(4) The establishment in Jarratt, VA presently does not include a flow chart step, hazard analysis step, and or supporting documentation for raw product FFP activities in either of their FC-NSS HACCP plans: Pork and Poultry and Large and Small Diameter. 35,540 lbs. of raw, pumped pork was sent to (b)(4) The establishment has failed to meet the requirements of the above cited regulations and the establishment's Pork and Poultry HACCP plan. (b)(6) was notified verbally and in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	D02A4ECA-317A-40CB-A45E-10452F687E97	IDG0902115525N-1	11/21/2023	03G02	Fully Cooked-Not Shelf Stable HACCP	417.4(a)(2)(i)	On 11/21/23 at approximately 2:45am CSI (b)(6) was performing a Fully Cooked Not Shelf Stable HACCP Task in the QA office when the following noncompliance was observed: Five HACCP documents dated 11-14-23 stated thermometer #77 was used. One HACCP document dated 11-14-23 stated thermometer #71 was used. After reviewing the thermometer calibration sheet for the date of 11-14-23. Neither thermometer #71 or #77 were calibrated for that date. QA Tech (b)(6) was physically shown and verbally notified of this noncompliance. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 417.4(a)(2)(i) QA Manager (b)(6) produced documents that show the smokehouse(s) in which the products the HACCP documents belong to all met required temperatures for CCP'S.
M12612+P12612	Boar's Head Provisions Co., Inc.	93B00128-94FA-42D7-8C2A-6423E1BB54DC	IDG1102120106N-1	12/04/2023	01C01	Operational SSOP Record Review	416.13(c), 416.16(a)	On December 5th, 2023, at approximately 4am, CSI (b)(6) performed a SSOP Record Review Task and the following noncompliance was found: A day shift Frank Packaging SSOP record dated for 11/20/2023 but signed off on the 11/22/2023 by 1 QA personnel. There was no other signature on the paperwork. The establishment failed to meet regulations 9 CFR 416.13(C) and 9 CFR 416.16(a). Regulation states that QA will notify monitoring no less than 4 times per shift or at least twice per shift. (b)(6) was notified verbally and (b)(6) in writing.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	346CEC7E-7531-4E27-AC0F-612F5D5C64DF	IDG4406125520N-1	12/20/2023	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(2), 416.4(a)	<p>On December 20, 2023, at approximately 5:35 AM, while IIC (b)(6) and Inspection Manager (b)(6) were performing a Pre-Operational SSOP Review &amp; Observation task, the following noncompliances were observed: In the RTE Packaging department, the product table and one autobagger plate on Line 2 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. On Line 2, both Splitters were found to have small (approx. 5mm) pieces of meat on the food contact surface of the conveyor belts. An autobagger plate on the same line was found to have a small (approx. 5mm) piece of meat and a stain from prior production on the food contact surface. On Line 2's (b)(4), one product plate was found to have a small (approx. 10mm) piece of meat on the product contact surface. On Line 2, an autobagger plate was found to have two small (approx. 5mm) pieces of meat stuck to the food contact surface. On Line 1, a large blade was found to have product residue on the bolt connecting the blade to the cutting board. The stainless-steel product table located next to the boxing room window beside Line 1 was found to have several small (approx. 5mm) pieces of meat on the food contact surface. Both floor scales were found to have a large quantity of trash and debris underneath the scales on the floor that could not drain. No product was affected. QA Analyst (b)(6) was verbally informed of the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of cleaning and sanitizing all affected equipment except the floor beneath the scales were taken when this NR was written. (b)(6) informed us that a work order would be written for one of the floor scales that could not be lifted properly. QA Manager (b)(6) was notified in writing with this NR.</p>

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	075B8435-9446-473F-9937-7B0D4F7684A1	IDG4003122727N-1	12/26/2023	01C02	Operational SSOP Review and Observation	416.2(b)(1)	On Tuesday, December 27th 2023, at approximately 1:00 a.m., CSI (b)(6) was performing a Operational SSOP Review and Observation in the Night RTE Packaging Department when the following noncompliance was observed: In the Night Packaging/RTE department, I noticed there was an overhead pipe just about 2-3 feet above from the foot bath, that was wrapped in plastic and had not been changed since December 22nd, 2023. No product was affected. I notified QA personnel (b)(6) (b)(6) physically and verbally notified both RTE Area Supervisor (b)(6) and Assistant Plant Manager (b)(6) of the establishment's failure to meet 9 CFR 416.2(b).1. (b)(6) asked maintenance to come to the area to change it out. QA Manager (b)(6) was notified in writing of this report.
M12612+P12612	Boar's Head Provisions Co., Inc.	97E2CB4F-9CAB-425E-92EC-DFB974A39B92	IDG1119011009N-1	01/09/2024	01D01	SPS Verification	416.2(b)(2)	On January 9th, 2024, at approximately 4:30pm CSI (b)(6) was performing a Sanitation Performance Standards task in the holding cooler between the smokehouses and stitch pump 2 when the following noncompliance was observed: A black mold like substance was seen throughout the room at the wall/concrete junction. As well as some caulking around brick/metal. The affected areas ranged in size from a few inches up to a few feet. With the spots being as small as a pinhead and as large as a quarter. Establishment administrator (b)(6) was notified both verbally and in writing of the establishments failure to meet 9 CFR 416.2(b)(2). She immediately got sanitation personnel to handle the area mentioned above. No product was affected.

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	8ED5B915-B7E9-4EB9-B98E-20F56336EBFA	IDG1600014313N-1	01/12/2024	01D01	SPS Verification	416.2(d)	On Saturday January 13th, 2024, at approximately 12:30a.m. CSI (b)(6) performed an Operational SSOP Review and Observation Task in the RTE/Packaging Department inside the staging cooler area when the following Sanitation Performance Standard noncompliance was identified: I entered coolers #1 through #4 and noticed beaded condensation on doorways 3 and 4. Also, overhead pipes and ventilation ceiling units with approximately 12-24 inches of condensation in which accumulated throughout the area on at least 1 unit per cooler. I informed RTE Department Supervisor (b)(6) and Operations Manager (b)(6) verbally and physically of the establishments failure to meet 9 CFR 416.2(d). No product was affected and immediately condensation was removed, and product was placed away from any area to safely prevent adulteration of product.
M12612+P12612	Boar's Head Provisions Co., Inc.	CC71D9BF-8EB8-4673-89D8-4F846DDC76F4	IDG2706023203N-1	02/03/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On February 3, 2024, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliances: In the Netted Hams department, one dumper was found to have several small (approx. ¼ inch) pieces of meat residue and debris on the inner food contact surface. In the Head Cheese department, one belly board was found to have several small (approx. ¼ inch) pieces of meat residue on the food contact surface. Lead Person (b)(6) was verbally notified and physically shown each noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	71685EC2-EC6D-49BB-AD7C-6A35FCB2B2DC	IDG1511020407N-1	02/07/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.2(b)(2), 416.4(b)	On February 7, 2024, at approximately 7:30 AM, While performing an Operational SSOP Review and Observation task, I observed the following noncompliance: In the Raw Smokehouses, the sides of the doors and doorframes for Smokehouses #27, 28, and 29 were found to have significant buildup of dried meat and product residue. QA Supervisor (b)(6) and Production Manager (b)(6) were verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	18AE9AA7-A94A-4C26-89D2-ECDD9E9B48C1	IDG0519024808N-1	02/08/2024	04B04	General Labeling	317.10	On February 8, 2024, at approximately 6:00pm CSI (b)(6) was performing a general labeling task in the inedible room across from pickle room 1, when the following noncompliance was observed: 3 combos were reused to hold inedible product. All 3 combos still contained inspection legends from the incoming meat product they originally held. Assistant Plant Manager (b)(6) was verbally notified and physically shown this noncompliance. He immediately got establishment associates to correct this. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 317.10.
M12612+P12612	Boar's Head Provisions Co., Inc.	8D26957F-DDC5-44E2-9452-8D4237899F81	IDG3119023911N-1	02/09/2024	01D01	SPS Verification	416.2(b)(2)	On Friday, February 10th 2024, at approximately 12:55 a.m., CSI (b)(6) was performing an Operational SSOP Review and Observation Task in the RTE Night Packaging Department when the following SPS noncompliance was observed: In all staging coolers #1-#4 in the RTE Department, there was extensive amounts of product in all areas on the floors. Some product was smushed and still on the metal bars that fell due to possible crowding. No product was affected that was on the racks. I notified Supervisor (b)(6) and QA (b)(6) of the establishments failure to meet regulation 9 CFR 416.2(b)2.



Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	A8FB4D75-7A9E-4C87-9AF1-2A787B88EC9A	IDG4608025122N-1	02/21/2024	04B04	General Labeling	317.10	On Wednesday, February 21, 2024, at approximately 2:50a.m. CSI (b)(6) was performing a General Labeling Task when the following noncompliance was observed: I entered Inedible Room #2, which is adjacent to Netted Hams #2 and noticed that there were about 6 (b)(4) combos that were originally used for Boneless Pork Hams Type 38 product, that did not have the prior establishment information covered or labeled for trash or inedible. 5 of those combos were filled with denatured products and 1 contained bags of trash from the RTE Packaging Department. All 6 still had inspection legends visible. I notified (b)(6) verbally and he was physically shown of the establishments failure to meet 9 CFR 317.10 "Reuse of official inspection marks, reuse of containers bearing official marks, labels, etc." A similar noncompliance, IDG0519024808N/1, was documented February 8,2024 in which 3 combos were used to store inedible that had inspection legends on it from incoming meat product that it originally held. Management verbally notifying employees to correct this proved ineffective in preventing recurrence. QA Manager (b)(6) was notified in writing of this report.
M12612+P12612	Boar's Head Provisions Co., Inc.	35A26B25-CD78-47BC-A0CD-D8DA29D916F2	IDG2409023222N-1	02/21/2024	01D01	SPS Verification	416.2(b)(2), 416.4(b)	On Wednesday, February 21, 2024 CSI (b)(6) performed a Sanitation Performance Standards Task at approximately 2:30 a.m. when the following noncompliance was observed: I went into the the Raw Receiving cooler. I observed multiple combos in which were saturated, there were ample amounts of blood in puddles on the floor, and on the rack that were heavily soiled to the point they appeared to leak at a steady pace. There was also a rancid smell in the cooler. I notified (b)(6) verbally and physically of the establishments failure to meet 9 CFR 416.2(b)(2) and 416.4(b).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1111AF93-A99A-450C-A27C-707F35BEE49B	IDG0618020122N-1	02/22/2024	01C02	Operational SSOP Review and Observation	416.5(a)	On Thursday February 22nd, 2024, at approximately 2:20pm CSI (b)(6) and CSI (b)(6) were performing a SSOP Review and Observation task in the boxing department when the following noncompliance was observed: A contractor working on the robotic arms at the palletizer was seen using his cellular device multiple times. Upon exiting the department this same contractor was seen entering the department from outside still wearing a frock, and not wash his hands before entering back into department. QA Supervisor (b)(6) was notified verbally. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Heads GMP procedure # 903.037.
M12612+P12612	Boar's Head Provisions Co., Inc.	38958027-6044-4C80-94EF-21F4145F05F3	IDG2105022529N-1	02/29/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On February 29, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Netted Hams 2 department, both ham lines were found to have multiple small (approx. 0.75 inches long) pieces of meat were found on the food contact surface of the stainless-steel tables on each end of the lines. Two small (approx. 1.25 inches long) pieces of meat were found on the stainless-steel tray at the front end of one line. Senior Director of Operations (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. (b)(6) (b)(6) assured me that he would inform the QA and Sanitation departments. Production Manager (b)(6) was also verbally notified. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1375799B-4077-4F35-93AC-5F4DE0E3F0DE	IDG1500034515N-1	03/13/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.13(c), 416.2(b)(2), 416.3(a), 416.4(a)	<p>On March 13, 2024, at approximately 2:30 a.m. CSI (b)(6) was observed the following Operational SSOP Verification Task when the following noncompliance was observed: Upon entering the Inedible Room #2, that is adjacent to Netted Hams #2, I immediately observed 2 grey inedible buckets in which one contained a stainless-steel stick that is used for hanging product such as Bologna and Franks. I scaled the room to find about 4 more sticks on the floor and a hard buildup of what appears to be meat protein and trash in corners where the wall meets the actual floor. I counted 5 combos that were labeled for inedible that contained plastic from blue aprons, blue cotton gloves, blue nitrile/vinyl gloves, pieces of paper towel, metal clips that are used to tie product, green scrub pads, zip ties, netted casing and multiple hams still with nets on them. There were whole pork muscles left inside stainless-steel vets. No product was affected. Boars Head procedure of Inedible Product Disposal number 903.012 Procedure V. section A. Collection of Inedible: subsection #2 states (b)(4) (b)(4) (b)(4) The establishment procedure 903.203 Handling of Inedible Section D. Subsection #4 states (b)(4) I immediately notified QA Personnel (b)(6) physically and verbally of the establishments failure to meet 9 CFR 416.2(b)2 416.3(a) 416.4(a) also 9 CFR 416.13(b) and 416.13(c) shows failure to implement and monitoring their program. QA Manager (b)(6) was notified in writing of this report.</p>

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	3B19DCE6-885F-464E-A7F6-56C3C53FC3FD	IDG4506033614N-1	03/14/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(b)	On March 14, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, product residue was found covering an inner, non-food contact surface of the conveyor belt of Netted Ham Line #2. This was a stainless-steel section of the line where the conveyor belt attaches. Two blue vacuum hoses and two ceiling cables hanging directly above the line were also found to have dried product residue on their surface. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	5C486975-05F5-4C69-843E-4228B749415C	IDG3307035220N-1	03/20/2024	04B04	General Labeling	318.1(c)	On March 20, 2024, at approximately 7:35 AM, While performing a General Labeling task, I observed the following noncompliance: In Equalization Cooler #2 of the RTE department, I found one product tree of Boar's Head Brand Bologna that was missing a proper ID tag or labeling. Products were in temporary bags indicating only the product name and a manufacturer's logo. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. Establishment took control of the product by placing QA hold tape and a tag to the product tree. QA Manager (b)(6) was notified in writing with this NR.

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	1BD7FA9E-3E56-4DE0-978A-8763688DA3F0	IDG4404032622N-1	03/22/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On March 22, 2024, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the New Gourmet department, the Lazy Susan and Mixing Bowl were both found to have multiple small (approx. <1/2 inch) pieces of meat residue on the food contact surface. I initiated a regulatory control action by placing US Reject Tags B37563320 and B37563300 on the Lazy Susan and Mixing Bowl respectively. Lead Person (b)(6) (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected equipment were performed when this NR was written. I then removed both US Reject Tags from the equipment. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	227F1654-6454-4A4B-B813-A553B4397F07	IDG5818045508N-1	04/08/2024	01C02	Operational SSOP Review and Observation	416.13(c), 416.3(c)	On Monday April 8th, 2024, at approximately 5:50pm CSI (b)(6) was performing a Review and Observation task in the inedible room. The following noncompliance was observed: Upon entering the inedible room 2 large stainless vats were noticed containing a meat product unlabeled. Another small stainless vat with wheels was also noticed unlabeled containing a meat product. Infront of the stitch pump department a combo labeled inedible with meat inside also contained large sheets of plastic as well as cardboard boxes. Assistant Plant Manager (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.3(c), 416.13(c) as well as Boars Head Procedure #903.012 titled "Inedible Product Disposal". Section "v" subsection A line 2 states (b)(4)

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	E6362D9A-C6C6-42D9-9E75-35A053C29D47	IDG1805042419N-1	04/19/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On April 19, 2024, at approximately 5:20 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the area between the New Gourmet and Head Cheese departments, a Mixer was found to have multiple pieces of product residue ranging in size from approximately 1/2 inch to 2 inches long stuck to the inside contact surface of the Mixer's lid and lid seal. QA Technician (b)(6) and Lead Person (b)(6) were verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected equipment were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	F3DE9A3C-D536-48AE-ACB4-8CC0DCAF3BE2	IDG5611043824N-1	04/24/2024	01D01	SPS Verification	416.2(b)(2), 416.4(b)	On April 24, 2024, at approximately 12:10 PM, While performing a SPS task, I observed the following noncompliance: In the Boxing department, the mezzanines above both the main production floor and the Franks side were found to have a thick coating of dust in the following locations: · The top plastic of the automatic box folder above the conveyor belt. · The floor and metal pipes of the small room containing boxes of packaging materials. · The floor of a small room containing electrical boxes. · The top of the box chute in the Franks side mezzanine. · An awning visible from the Franks side mezzanine. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	B305083E-2BC5-4933-A565-2DE3BAAF4124	IDG5619042824N-1	04/24/2024	01C02	Operational SSOP Review and Observation	416.3(c)	On Wednesday April 24th, 2024, at approximately 3:20pm CSI (b)(6) was performing a Review and Observation task in the inedible room across from stitch pump, the following noncompliance was observed: One stainless steel vat containing an inedible ground meat product was noticed. There was no label on the vat indicating the product was inedible. Plant Manager Mike Kneeland was physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.3(c).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	5D2FE4B7-2F5A-43C2-9705-59D06CD7F7B9	IDG4118041430N-1	04/29/2024	01D01	SPS Verification	325.13(a)	On Monday April 29th, 2024, at approximately 5:15pm CSI (b)(6) was performing an Sanitation Performance Standards task outside the back of the building, when the following noncompliance was observed: 13 grey plastic inedible containers were being stored outside by the inedible dock door. 2 contained gloves, sleeves, plastic, and labels. 2 had meat product inside without any denature. 2 had meat product inside with denature that did not properly cover product. 2 had meat product not slashed or reduced in size. Assistant plant manager (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 325.13(a)(6) and 325.13 (a)(1) as well as Boars Head procedure #903.012 titled "inedible product disposal." Section V subsection A line 2 states (b)(4) Subsection C line 1 states (b)(4) Subsection B line 1 states (b)(4) (b)(4) (b)(4) (b)(4) (b)(4)
M12612+P12612	Boar's Head Provisions Co., Inc.	617F8922-1ECB-40B8-8111-432486F202B6	IDG4718051503N-1	05/03/2024	01C02	Operational SSOP Review and Observation	416.5(a)	On Friday May 3rd, 2024, at approximately 5:20pm CSI (b)(6) was performing a Review and Observation task in the smokehouse department (raw side), when the following noncompliance was observed: Upon entering the smokehouse hallway, a Boars Head associate was observed using his cellphone. Frank Stuffing Supervisor (b)(6) (b)(6) was verbally notified. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.5(a). As well as Boars Head procedure #903.037 titled Employee GMP. The procedure states (b)(4) (b)(4) (b)(4) No product was affected.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	15C1BA7A-6947-4C65-A0F1-8BDEB16A1C40	IDG1907050722N-1	05/20/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.2(b)(2), 416.2(e)(4), 416.4(a)	On 5/20/2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Pre-Operational SSOP Review and Observation Verification Task when the following noncompliance was observed: At approximately 12 a.m. the Frank Stuffing Department was released by Lead Personnel (b)(6) (b)(6) . Upon entering, I observed the floor was covered in multiple areas with white meat residue in which included the Frank Stuffing Tree staging area, several pieces of casing from previous production were found underneath lines 2 and 3. A drain to the right of the production area was backed up with meat in which cause overflowing. There was also meat residue on and embedded in lines 2 and 3 close to the blue frank hangers. On the elevator lift, there was about a 2-inch smear of stuffing matter and approximately 1-inch piece of meat on top of the scale. I also observed a standardization sanitation personnel bring out a strainer through the department and a pallet. QA Technician, (b)(6) was physically and verbally notified of the establishments failure to meet CFR 416.2(b)2, 416.2(e)4, 416.4(a) 416.13(a) QA Manager (b)(6) was notified in writing of this report. Maintenance was called to unstop the drain; the floor and the lines were re-cleaned and sanitized by a sanitation personnel.



Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	07993ABE-32E A-401D-AD70-489782DC78C5	IDG141705323 0N-1	05/30/2024	01D01	SPS Verification	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <p>- 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black (b)(4)Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to locate a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6) , who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 (b)(4) (b)(4) , Section V, subsection A line 2 (b)(4) (b)(4) . This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024.The plants previous corrective actions did not prevent recurrence.</p>
M12612+P12612	Boar's Head Provisions Co., Inc.	9777517A-029 C-4860-BF43-EDC783DB072F	IDG510305103 1N-1	05/30/2024	01C01	Operational SSOP Record Review	416.16(a)	<p>On 5/30/2024 at approximately 10:45 p.m. CSI (b)(6) was performing an Operational SSOP Record Review I observed the following non-compliance: While checking records in the QA Office, I came across a stack of SSOPs that were dated for 5/22/2024. Upon checking the Liverwurst Cook Tank SSOP it was dated 7/22/2024 and no end off shift time. The document was also signed and dated by QA and Supervisor/Management. QA Technician (b)(6) was notified verbally and shown physically. (b)(6) was notified in writing of the establishments failure to meet CFR 416.16.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	6886B421-8ED6-49E6-8B27-D891ABE82E76	IDG4517064802N-1	05/31/2024	01D01	SPS Verification	416.3(a), 416.4(a)	On June 1, 2024 at approximately 3:31 a.m. CSI (b)(6) performed a Sanitation Performance Standards Verification Task when the following non-compliance was observed: While entering the Stitch Pump #1 department, I observed approximately 10-15 steel vats and 3-4 white plastic pickle vats staged to the left of the area. There were about 10 vats covered, and uncovered that contained smears of fat residue. Meat specs were located inside and on the outside, and a build-up of protein. There was also black mold on the outside of 4 steel vats and approximately 1-2 inches of meat on the legs of 3. QA Technician (b)(6) was notified verbally and shown physically. Assistant Plant Manager (b)(6) was notified in writing of the establishments failure to meet CFR 416.3(a) and 416.4(a).
M12612+P12612	Boar's Head Provisions Co., Inc.	7C6BD477-768E-4576-A86F-E4AFD8599B1C	IDG5806062107N-1	06/07/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On June 7, 2024, at approximately 7:20 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the New Gourmet staging area, three metal product tree racks were found to have multiple small (approx. =1 inch long) pieces of meat residue from prior production on their food contact surfaces. I initiated a Regulatory Control Action by placing US Reject Tags No. B37563251, B37563261, & B37563325 on the affected equipment. No product was affected. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed each tag and observed corrective actions of taking the affected racks to the Tree Wash removed where they would be recleaned and sanitized. Production Manager (b)(6) and QA Technician (b)(6) were also verbally notified. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0480C6D3-C7E8-4D6C-A3B0-0DC2E72EBE29	IDG5616061812N-1	06/08/2024	01C02	Operational SSOP Review and Observation	416.13(b)	<p>On June 8, 2024, at approximately 5:00pm, while performing a Sanitation Performance Standards task in the Inedible Room between the RTE Raw Side of the plant below the USDA office windows, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> <li>- 3 plastic lined cardboard Inedible bins along the wall, one of which contained a ripped and torn black CNG Slipsheet disposed of inside the bin. CSI (b)(6) retained the bin with tag number B37563400, and went in search of a supervisor to inform. After 30 minutes, and unable to located a QA or Plant Manager, CSI (b)(6) went to the Nurse's Station and requested the employee contact a QA Supervisor or Plant Management. The employee got in contact with (b)(6), who met CSI (b)(6) at the Nurse's Station. (b)(6) then accompanied CSI (b)(6) to the inedible bin, where CSI (b)(6) informed (b)(6) verbally of the non-compliance. CSI (b)(6) then removed the retain tag. As this is not (b)(6) normal department, he stated he would inform the proper personnel. Establishment Administrator (b)(6) was notified in writing of the plant's failure to meet 9CFR 416.13(b) as well as Boars Head procedure #903.012 "inedible product disposal", Section V, subsection A line 2 (b)(4). This procedure had been updated on June 3, 2024. This is a similar occurrence as documented in NR #IDG141705323ON/1 on May 30, 2024. The plants previous corrective actions did not prevent recurrence</li> </ul>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	6957A9A6-4CF8-4359-8A6C-EA913785D0C3	IDG0819063610N-1	06/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b)	On Monday June 10th, 2024, at approximately 5:20pm CSI (b)(6) was performing a Sanitation Performance Standards task on the plants raw side when the following noncompliance was observed: Upon entering the pickle vat pump out room approximately 15-20 flies were observed going in and out of the 4 vats of pickle left in the room. Small flying gnat like insects were observed crawling on the walls and flying around the room. The rooms walls had heavy meat buildup, pink/orange discoloration, and denaturant over spray on them. The roll up door seal leading to inedible storage was pulled away from the frame hanging down into the walkway. The roll up door also had meat build up on it. A hot water pipe over the doorway was leaking a steady stream of water down the wall and onto the floor. The inedible room roll up door leading outside was open approximately 1/2 inch allowing a steady line of ants into the room. The ants were traveling down the wall floor junction on the right side of the room. As well as down to the lower-level trash compactor area. The inedible room also had a presence of flying insects. The room also had multiple instances of meat/ meat product on the floor, as well as trash. The cure cooler man door in the back right corner of the room insects were observed. 7 ladybugs, 1 beetle like insect, and 1 cockroach like insect. QA tech (b)(6) was physically shown this noncompliance. (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.4(b).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	B0D9701C-B8E8-4B44-8EDB-3132AF762C72	IDG4103060812N-1	06/11/2024	01D01	SPS Verification	325.13(a)	On Tuesday, June 11,2024 at approximately 1:15 a.m., CSI (b)(6) was performing a Sanitation Performance Standards task when the following noncompliance was observed: While walking around the back of the establishment, there where approximately 30 red and grey containers stacked about 3-4 ft away from the compactor. I noticed 1 grey inedible container on a wooden pallet contained what appeared to be franks and sliced ham product from RTE inside of a plastic bag. Also, inside of the bag was miscellaneous trash including gloves. Product was not denatured. QA Technician (b)(6) was notified verbally and physically shown. Establishment Administrator (b)(6) was notified in writing of the establishment failure to meet CFR 325.13(a) and Boars Head procedure #903.12 Inedible Product Disposal. Section V subsection A line 2 states (b)(4) (b)(4)
M12612+P12612	Boar's Head Provisions Co., Inc.	EFA22252-8CA5-4520-8BA7-E3F9258A107C	IDG2411062621N-1	06/21/2024	01C02	Operational SSOP Review and Observation	416.4(c)	On June 21, 2024, at approximately 12:10 PM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #1, an open container of (b)(4) sanitizer was found sitting on the floor between the wall and the plastic door flaps leading into the RTE Smokehouses. The containers were in the corner of the room near the main entrance. No product was affected. QA Analyst (b)(6) was verbally notified and physically shown the noncompliance. Production Manager (b)(6) was also verbally notified. Corrective actions of removing the container from the plant floor were taken when this NR was written. The establishment has failed to meet the requirements of the above cited regulations and the establishment's policies. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	54B2CA0E-3FF9-45DB-82C7-DFFAD7E5BE58	IDG4003063527N-1	06/26/2024	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2), 416.2(b)(3)	On June 26, 2024, at approximately 2:35 a.m. CSI (b)(6) was performing a Sanitation Performance Standards Verification Task when the following noncompliance was observed: Upon entering Inedible Room 1, I observed what appeared to be mold and hard meat residue on the entry and exit sides of both sets of the green flap doors. The walls had denaturing liquid splattered, dried meat, and pickle. There were also whitish, discolored muscles of meat lying near the trash compactor with flies surrounded them. There was also inedible combos and containers that had multiple green in color flies circling around the denatured product. QA Technician (b)(6) and Smokehouse Supervisor (b)(6) was shown physically, and Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet CFR 416.2(a) 416. (b)1 416.2(b)2 416.2(b)3
M12612+P12612	Boar's Head Provisions Co., Inc.	C859FE54-F9BA-4D70-88F6-566F85E15145	IDG2321061628N-1	06/27/2024	01D01	SPS Verification	416.3(a), 416.4(a)	On Friday, June 28, 2024, at approximately 1:45 a.m. CSI (b)(6) was performing a Sanitation Performance Standards Verification task when the following noncompliance observed: While on the raw side of the plant, in the entry way I found 10 steel v-vats with product residue inside and outside. I also found a large size vat with 2 living flies on the inside. In the Bologna kitchen area, there were 4 dirty inedible strainers in the same proximity as the clean ones. QA Technician (b)(6) and Supervisor (b)(6) were both physically and verbally notified. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet CFR 416.3(a) 416.4(a). The v-vats were recleaned and sanitized. No product was affected.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0BBA05A9-B4E5-4EB4-8726-23DD3A2BB350	IDG3604070806N-1	07/06/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On July 6, 2024, at approximately 5:10 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, one white plastic tub and two plastic belly guards located on Ham Line ** were found to have a few small (approx. ¼ inch long) pieces of meat residue on their food contact surfaces. Lead Person (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment SSOP plan. Corrective actions of recleaning and sanitizing the affected equipment were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	E6121874-6C46-4D3B-BF93-53C3FFE905F5	IDG4907074006N-1	07/06/2024	01D01	SPS Verification	416.2(b)(1), 416.2(d)	On July 6, 2024, at approximately 8:30 AM, While performing an SPS task, I observed the following noncompliance: In the RTE Smokehouse Alley near smokehouses #23 - 29, a section of ceiling that had previously been caulked was found to be dripping water constantly onto the floor. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) made a radio call for the maintenance crew to implement some form of corrective action immediately and assured me she would remain in the area until the corrective actions were put in place. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FF850009-3C85-4C50-A929-24C31277E6BC	IDG4214075609N-1	07/09/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 9, 2024, at approximately 3:00pm, while performing a Sanitation Performance Standards task, CSI (b)(6) observed the following non-compliance: - After entering the Packaging Department, while picking out a grey frock, CSI (b)(6) observed 3 wet spots on the floor, about 3" in diameter. - He then used his flashlight to investigate the wet spots, and observed condensation on the top of the 8' wide doorway into the adjacent storage compartment, where there was a pallet of (b)(4) 3' from the dripping condensation. - To the left of this doorway, the entire rack of clean grey frocks were stored 2' from the doorway. - CSI (b)(6) then looked to all of the 8' doorways for further condensation, and observed some along the 8' length of the top of the entrance to the storage room on the opposite side of the Entrance room to Packaging. There were also 4 wet spots of the same size under this doorway, which was 3' from the hand sink. CSI (b)(6) then verbally informed Supervisor (b)(6) and showed him the condensation (pointed out with the flashlight), and (b)(6) immediately took measures to clean the affected areas. Establishment Administrator (b)(6) was informed in writing of the plant's failure to meet 9CFR 416.2(d).</p>



Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	0CDCB03E-0E C5-4E1C-8061-39BE5FCA1DC E	IDG032007461 2N-1	07/10/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.2(d), 416.4(b), 416.4(d)	On Wednesday, July 11, 2024, at approximately 12:30 a.m. CSI (b)(6) was performing a Sanitation Performance Standard Task when the following noncompliance was observed: While observing the pickle storage annex area, I noticed that there were 3 pallets of ingredients in the entry way. Two were 60 lb. bags of granulated sugar and the other was a 50 lb. bags of dextrose. The pallet of dextrose had numerous wet spots from condensation on the first row of bags that apparently came from the right side of the ceiling directly above. The middle pallet of sugar was not affected by condensation, but it appeared to have approximately 2 piece of apple slices directly in front of where it was staged. The half of pallet of sugar to my left had an open bag and had a white container, with no label and inside was a brownish liquid covered by a blue bag. To the left of the room the caulk outlining the perimeter of the wall/ concrete junction, had what appeared to be specs of black mold. In the corner of that side there was a blue barrel of distilled vinegar with a red spout. The circumference of the barrel had approximately 10 dead flies on top and around the lip of the container. Underneath where the barrel was located there was broken pallet piece, a blue cotton glove, 2 screws and other miscellaneous items that appeared to be paper or plastic. A rejected tag was placed, and QA Technician (b)(6) and Assistant (b)(6) was informed verbally and shown physically of the establishments failure to meet the requirements of the cited regulations. QA Manager (b)(6) was notified in writing of this noncompliance.

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	640FA4AA-3C90-4169-8343-7AB8370239DA	IDG5310074317N-1	07/17/2024	01D01	SPS Verification	416.2(a), 416.2(b)(2)	On July 17, 2024, at approximately 11:15 AM, While performing an SPS task, I observed the following noncompliances in several departments on the Raw side of the establishment: · In the Raw Holding Cooler, the floor in the small doorway leading to the Raw Receiving Dock was found to have a green algal growth amongst standing water. · In the Cure Cooler, the area near the emergency exit door was found to have three insects, two on the floor on one stuck in the corner of the wall. The insects all appeared to be dead. · In the Receiving dock located next to the Stitch Pump II department, various insects were found near the wall next to the metal dock. The majority of these were seen after lifting the two foam safety bump guards from the floor. Two insects were found alive, and around five were found dead. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	3F693C7F-6F90-4E53-9938-45780A1FF33F	IDG0605075419N-1	07/19/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a)	On July 19, 2024, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Observation task, I observed the following noncompliance: In the Head Cheese department, dried meat residue was found on a knife on Ham Line #1. The meat was seen on the section where the blade connects to the handle. In the New Gourmet department, multiple small (approx. < 1/2 inch) pieces of meat residue were found on the food contact surface of the mixing bowl. Several small pieces of meat residue were also seen on the backside of a scale's control panel. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. QA Manager (b)(6) was notified in writing with this NR.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	34E7A6E4-DA-CA-4073-A37B-43783B4A29FB	IDG420707592-2N-1	07/22/2024	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(a)	On July 22, 2024, at approximately 6:15 AM, While performing a Operational SSOP Review and Observation task, I observed the following noncompliance: In the Staging Cooler of the Raw side of the establishment, four product tree racks ready for use were found to have multiple small (approx. = 1 inch long) pieces of dried product residue in the grooves of the rack where metal bars holding product would be placed when in use. I initiated a Regulatory Control Action by placing US Reject Tag No. B37563266 on the affected equipment. No product was affected. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. I removed the tag and released the equipment to the establishment's control. (b)(6) placed his own tape on the racks to assume control of the equipment and the racks were taken to the Tree Wash room for corrective actions of recleaning and sanitizing the racks. QA Manager (b)(6) was notified in writing with this NR.
M12612+P12612	Boar's Head Provisions Co., Inc.	354B9359-352E-41D9-A7A8-E743E4AF65AD	IDG142107592-3N-1	07/23/2024	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On Tuesday, July 23, 2024, at approximately 9:53 p.m. CSI (b)(6) was performing a Sanitation Performance Standards Task when the following noncompliance was observed: While exiting the RTE department, I observed scaly paint on the walls located in the RTE hallway entrance perimeter area. The flaky paint was located around the hand washing sinks, and underneath the windows that are used to issue out RTE garments. There were approximately three, 3-5 cm diameter circles that had bubbled up on the wall. Those bubbles were filled with a clear liquid that appeared to be water. Underneath the sinks, there was a black and pinkish area that's appeared to be black mold and mildew around the pvc pipes and rusted-out wall screws. QA Technician (b)(6) was shown physically, Production Manager (b)(6) was verbally notified, and (b)(6) was notified in writing of the establishments failure to meet regulatory requirements for CFR 416.2(b)1 and 416.2(b)2. No product was affected.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	2B536C00-9BF5-43D1-8D11-F2EFE4729183	IDG5614070823N-1	07/23/2024	01D01	SPS Verification	416.2(d)	<p>On Tuesday, July 23, 2024, at approximately 3:15pm, CSI (b)(6) was performing a Sanitation Performance Standards task on the raw side of the plant, and observed the following non-compliance:</p> <ul style="list-style-type: none"> <li>- In the Netted Ham 2 holding cooler, condensation dripping from condenser unit 23A, approximately 4' in length, and 6" wide. - On the ceiling in front of the blower fans to the unit, condensation on the ceiling, dripping in front of the fans and being blown approximately 6' away from the unit, onto the floor.</li> <li>- There was a tree of uncooked Tavern Ham 3' to the side of the condenser unit, and a pallet of Beechwood Chips 10' in front of the unit. 8 empty stainless steel racks were in the range of the blown condensation, under the unit, and 6' to the front of the unit.</li> <li>- The stainless steel doorway of the cooler leading into the hallway that leads to the Liverwurst Cook Tanks also had condensation, as well as the ceiling of the hallway. - In the Liverwurst Cook Tank Room, condensation was observed on the doorway leading into the Smokehouse hallway. Supervisor (b)(6) was verbally notified, and called QA Supervisor (b)(6) to the area. Both were physically shown the non-compliance, and (b)(6) used QA (b)(6) to cordon off the area, as (b)(6) began the process to remove the condensation, and sanitize the stainless steel racks. QA Supervisor (b)(6) was also informed in writing of the plant's failure to meet 9CFR 416.2(d).</li> </ul>

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	C93B73DD-678A-4756-AC8A-602A34C4113A	IDG2306075024N-1	07/24/2024	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	<p>On July 24, 2024, at approximately 6:15 AM, While performing a Pre-Op SSOP Review &amp; Observation task in RTE Packaging department, I observed the following noncompliance: · The contact surface through a hole of the main product contact surface on the Line #1 autobagger was found to have product residue covering the surface. · A stainless-steel table on Line #2 was found to have a small piece of debris on its product contact surface that appeared to be a product cook bag. · The product plates of the Line #2 &amp; (b)(6) were found to be dirty with various bits of product residue and other debris. · A splitter on Line (b)(6) was found to have product residue on the food contact surface of both conveyor belts. Assistant Plant Manager (b)(6) was verbally notified and physically shown the noncompliance. QA Supervisor (b)(6) and Production Supervisor (b)(6) were also verbally notified. The establishment has failed to meet the requirements of the above cited regulations and the establishment's SSOP plan. Corrective actions of recleaning &amp; sanitizing the affected areas were performed when this NR was written. (b)(6) informed me that the entire department would also be re-sanitized. QA Manager (b)(6) was notified in writing with this NR.</p>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	4327EFC2-4417-4E45-AF39-3406A9EE0EBD	IDG2216070024N-1	07/24/2024	01D01	SPS Verification	416.2(d)	<p>On Wednesday, July 24, 2024, at approximately 3:30pm, while performing a Sanitation Performance Standards task on the raw side of the plant, in the Liverwurst Cook Tank and Smokehouse department, CSI (b)(6) observed the following non-compliance:</p> <ul style="list-style-type: none"> <li>- Condensation on the stainless steel doorway frame between Smokehouse 1 and the Liverwurst Cook Tank, as well as the structural I beam above the entranceway, and leading upwards along a steel structural brace.</li> <li>- Inside the Liverwurst cook tank room, condensation on the I beam rail used to move cooked product from the cook tank into the RTE side for cooling.</li> <li>- Condensation on the window 'pass' into the RTE side, as well as on the ceiling on the cook tank side of the wall above the pass.</li> <li>- Condensation on the ceiling of the RTE side, behind a black fan that was in operation.</li> <li>- Approximately 30' into the RTE room, a stainless steel doorway was observed to have condensation on the upper section.</li> <li>- In the Hallway leading from the Liverwurst Cook Tank into the Netted Ham 2 cooling room as well as Smokehouse 2, condensation on the ceiling, covering approximately 3 square feet.</li> <li>- The stainless steel door leading into the Netted Ham 2 cooling room was closed, and condensation was observed dripping when the door was opened to enter the cooling room.</li> <li>- Inside the Netted Ham 2 cooling room, condensation was observed on the base of cooling unit 23A, approximately 6' in length, as well as on the white PVC drain pipe on the unit.</li> <li>- While observing all of this, 4 loads of product were observed being transported into Smokehouse 2. As CSI (b)(6) was observing this non-compliance, an employee arrived with a condensation mop to remove the condensation. QA Manager (b)(6) was verbally informed, and called Supervisor (b)(6) (b)(6) to complete the removal of the condensation from the affected areas. This is a similar occurrence that was documented on July 23, 2024, in NR# IDG5614070823N, also in the Liverwurst Cook Tank, Netted Ham 2 cooler, and the connecting hallway. The corrective actions of using a Condensation Mop to remove the condensation was ineffective in preventing a recurrence of the non-compliance. QA Manager (b)(6) was</li> </ul>

**Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024**

**Detailed List of Noncompliances**

**Total Number of Noncompliances : 84**

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
								also informed in writing of the plant's failure to meet 416.2(d).

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	FCB3C60D-1951-4767-9704-97AB69683ED8	IDG1412074925N-1	07/25/2024	01D01	SPS Verification	416.2(a)	<p>On July 25, 2024, at approximately 7:00 AM, While performing an SPS task, I observed the following noncompliance: In the Raw Smokehouse hallway, a flying insect was seen near a tree rack that was loaded with raw product. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. The implicated product is 980.17 lbs of Tavern Ham, totaling 112 pieces. The product at this stage was inside of temporary casing that the product is cooked in. I initiated a Regulatory Control Action by placing US Retain tag B37563238 on the product rack. The insect was not observed landing on the product before losing sight of it by either FSIS or Establishment personnel. Plant Manager Mike Kneeland, QA Manager (b)(6), QA Supervisor (b)(6), Smokehouse Manager (b)(6), Sanitation Supervisor (b)(6), QA Technician (b)(6), and QA Technician (b)(6) were all verbally notified. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that the entire room would be recleaned and sanitized. I removed my tag and returned control of the product to the establishment. I observed (b)(6) place a QA hold tag on the product rack. A similar incident occurred on 7/17/2024 where I observed dead insects on the floor near a Raw receiving dock and on the floor near the emergency exit door of the Cure Cooler. (b)(6) was also notified in writing with this NR.</p>



Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

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M12612+P12612	Boar's Head Provisions Co., Inc.	FB88CDB1-4A13-4A81-98F1-4279DF51ADC	IDG3616071628N-1	07/26/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(2), 416.2(d), 416.4(b)	<p>On July 26, 2024 at approximately 8:39pm, CSI (b)(6) was performing a routine inspection of the RTE Packaging Department when the following noncompliances were observed:</p> <ul style="list-style-type: none"> <li>- Beaded condensation was observed on the door opening and inside of Blast Cell #12. Condensation was dripping over product being held. U.S. Retained tags B37563411, B37563412, B37563413, B36563414, B37563415, B37563416, B37563417, B37563419, B37563420 were applied to nine trees of Beechwood Hams (approximately 10,418lbs.). They were removed from the Blast Cell and placed along the RTE Smokehouse Hallway wall to be tagged. - In the same proximity of the Blast Cells, there were drips of liquid coming from the ceiling. The ceiling also had a dark tan/brown tint.</li> <li>- Franks, bologna, and different varieties of ham were on the floor of EQ coolers #2 &amp; #3. - One pallet jack located between packaging lines (b)(6) and (b)(6) had meat and product residue on the handle and electrical box. The lift forks were also rusty. U.S. Reject Tag B37563418 was applied to the pallet jack.</li> <li>- There was rust on line (b)(6) compressor. QA Technician (b)(6) was physically shown and verbally notified of the establishment's failure to meet 9 CFR 416.2(b)(2), 416.2(d), 416.4(b), and 416.13(b). QA Manager (b)(6) notified in writing of this report.</li> </ul>

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	BA813C07-7897-494D-9A22-D31FE1071436	IDG1119073428N-1	07/26/2024	01D01	SPS Verification	416.2(a), 416.2(b)(1), 416.2(b)(2), 416.2(b)(3), 416.2(d)	On July 25, 2024, at approximately 4:36 a.m. CSI (b)(6) and Inspection Manager (b)(6) performed a SPS on the Raw side of the plant when the following non compliances were observed: Inedible Room #1 entrance had condensation on the doorways and on condenser unit #16 with also had what appeared to be a formation of black patches of mold on the ceiling around the actual unit. Cobwebs hanging from multiple light fixtures and dock doors. A rusty condenser unit above the compactor, green mold and rust found on the tip of pipes beside the fire alarm. Trash inside the inedible combos and grey containers that consist of blue tip ties, blue gloves, tissue, 3 green scrub pads, and metal bologna clips. A 15-16 ft. pvc pipe connected to condenser unit #28 A was covered with black mold, and dust. Scaly paint above the door frame, the wall to the left of the entrance, the compactor entrance railings and walkway. The had a huge rusted out hole on the right side of the trash compactor. QA (b)(6) was physically shown and verbally notified of the establishments failure to meet CFR 9 416.2a, 416.2(b)1, 416.2(b)2, 416.2(b)3 and 416.2d. QA Manager (b)(6) notified in writing.

Noncompliance Report , EstablishmentNumber(s): M12612+P12612 from 06/01/2023 to 07/29/2024; Inspection Date : 06/01/2023 - 07/29/2024

Detailed List of Noncompliances

Total Number of Noncompliances : 84

EstNbr	EstName	NonComp_ID	NR#	Date	Task	taskname	Regs	Description
M12612+P12612	Boar's Head Provisions Co., Inc.	890F1B1C-4395-4A3D-8F46-8644F14D202E	IDG3520074727N-1	07/27/2024	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(b)(1), 416.2(b)(2), 416.4(d)	On Saturday, July 27, at approximately 8:45pm, while performing a Sanitation Standard Operating Procedures inspection, CSI (b)(6) observed the following non-compliance: - On the RTE side of the plant, in the Blast Cell Hallway, next to Blast Cell #9, clear liquid was observed falling from a 3' by 3' square patch in the ceiling. Inside the patch were two other square patches, one 1' by 1', the second 6" by 6". All of these patches were leaking clear liquid from the seams. - An employee came by with a Condensation Sponge, and wiped the patches and the ceiling around the patches, and the leaks returned within 10 seconds. The employee wiped the patches again, and the leaks returned within 10 seconds. The employee wiped a third time, and the leaks returned within 10 seconds. - 10' away from the patches, a black fan was mounted to the ceiling, and was blowing the leaking clear liquid into the Blast Cell Hallway, where 9 trees of uncovered Assorted Hams were, all with US Retain Tags on them. 3 of the trees were observed with the clear liquid being blown onto them. The three affected trees already had US Retain Tags B37563415, B37563417, and B37563419 attached to them. - The Blast Cells were not in use, and there was no apparent foot traffic, so the Hallway was not rejected. RTE Supervisor (b)(6) was verbally informed, and physically shown the non-compliance. (b)(6) immediately called Maintenance to assess repairs. QA Supervisor (b)(6) was informed in writing of the plant's failure to meet 416.2(b)(2) and 416.4(d) and 416.13(b).

EstNbr	EstName	NonComp_ID	NRNumber	Date	NonComp_Date	Task	TaskName	Regs	Description
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2EA69F30-B843-4359-9D53-AD856F989B9E	IDG100501580 6N-1	6-Jan-22	6-Jan-22	01B02	Pre-Op SSOP Review and Observation	416.4(a)	On January 6th, 2022, at approximately 5:25 AM, while conducting a Pre-Op SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department on two Belly Guards placed on the conveyor belt connected to Ham Lines (b)(6) and (b)(6), several small (approx. inch in length) pieces of meat overspray debris could be seen on the food contact surface of each Guard. US Reject Tags B37563247 and B37563124 were placed on the affected Guards. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. I informed Mr. Sanchez of the establishments failure to meet the requirements of 9 CFR 416.4(a) and the establishments Pre-Operational SSOP plan. Lead Person (b)(6) was also verbally notified and physically shown the noncompliance. No product was affected. Corrective actions of recleaning and sanitizing the affected areas were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	36F2186A-C89A-4200-8E39-99EB42A41BD8	IDG050401030 7N-1	6-Jan-22	7-Jan-22	01D01	SPS Verification	416.4(a)	On January 7, 2022 at approximately 3:35am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While walking through the Bologna Kitchen department, I started to inspect several plastic covered stainless-steel vats lined up against the wall outside of the adjacent Frank Stuffing department. While going through the vats one by one, I found approximately five vats with various forms and degrees of product and sticker residue lining the insides, all of which were indicated to be clean and ready for use in production. As I notified (b)(6), QA Technician, of these deviations, he proceeded to tag all five vats with QA red tape and the vats then began to be taken back by a sanitation associate to be recleaned. The Boars Head establishment located in Jarratt, Virginia failed to meet CFR 416.4(a) under Sanitary operations. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	1AFF354B-3F16-416B-BE4F-557117CAB367	IDG480301151 2N-1	11-Jan-22	12-Jan-22	01D01	SPS Verification	416.4(a), 416.4(b)	On January 12, 2022 at approximately 3:25am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While walking through and inspecting the Standardization department, Line #1 and #2 were observed to have several product residue particles ranging from 1 1 inches in size hanging from underneath the incline belt and wedge into the wheels of the belt, several product residue particles ranging from 1 1 cm spread over the exterior of the stainless steel metal detector equipment parts, several product residue particles ranging from 1 2 inches underneath the short conveyor belt and wedged into the wheels of the belt, and several product residue particles ranging from - 1 inches in various crevices of the grinder entrance. The room had been cleared for production by the Department Lead, and already had vats of ground chicken in place ready for use, but had not been fully started for the morning. U.S. Rejected tag NO. B37563241 was placed in between the machines and (b)(6), QA Technician, was notified that the tag would be removed after a USDA inspector had cleared both machines for production. The Boars Head establishment located in Jarratt, Virginia, failed to meet CFR 416.4(a) and 416.4(b) under Sanitary operations. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	62CDF0CE-08ED-4B9A-B0BF-9D1AD8979736	IDG020402550 1N-1	31-Jan-22	1-Feb-22	01C01	Operational SSOP Record Review	416.16(a)	On January 31st, 2022, at approximately 3:30am, IPP (b)(6) was performing a routine SSOP Record Review in the Boars Head establishments QA office located in Jarratt, Virginia. While going over the Frank Stuffing Safety Checklist from the 28th of January, I observed a missing time and signature next to the End of Shift row of the Glass Check section of the form. (b)(6), QA Technician, was physically shown this noncompliance, and assured me that she would take care of this deviation by acquire the missing information. The Boars Head establishment located in Jarratt, Virginia failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6), QA Manager, was notified in writing of this noncompliance.

M12612+P1 2612	Boar's Head Provisions Co., Inc.	B6B69A0F-CBE1-46F6-A7B9-0A5F1F4CCE03	IDG022202231 7N-1	16-Feb-22	17-Feb-22	01C01	Operational SSOP Record Review	416.16(a)	On February 17, 2022, at approximately 4:00am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishments QA office located in Jarratt, Virginia. While going over the SSOP Activity Report from the 7th of February, I observed on the Smokehouse #1 RAW Side form a missing corrective action to the 0654 operational Food Safety Inspection entry, Condensation over holding cooler door. The section was filled out and signed off on, but no actual corrective action was entered in order to complete the paperwork. (b)(6), Production Manager, was notified verbally of this noncompliance, and the record was left out in the QA office for QA management to address. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6) (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9E8C9218-7E83-490F-8560-C19E19B9BBDD	IDG022202581 8N-1	17-Feb-22	18-Feb-22	04B04	General Labeling	317.1	On February 18, 2022, at approximately 3:20am, IPP (b)(6) was performing a routine General Labeling task in the Boars Head establishment. While walking through the first level of the Boxing/Shipping department, one box containing 4 clear sealed wrapped bacon slabs were observed to have no identifying labels on any of them or the box that they were being stored in. This goes against Boars Head Jarratt, VA procedure title, Product Identification NO. 903.099, Section V: Procedure, Subsection C: (b)(4), (b)(4), (b)(4). This also violates CFR 317.1 under Labels required, supervision by Program employee. Distribution Manager, (b)(6), was both physically shown and verbally notified of this noncompliance, and assured me that he would correct these deviations ASAP. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	DDF228E1-A4A8-4BD8-971B-3869F8A10097	IDG212202511 8N-1	17-Feb-22	18-Feb-22	01D01	SPS Verification	416.2(b)(2)	On February 18, 2022, at approximately 3:22am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While inspecting the second level of the Boxing/Shipping department, I observed a large piece of plastic having from the ceiling that seemed to have been catching dripping leaks over the container boxes being stored in that area. The plastic had no date or initials of who or when it was installed, but was covered in dust and filled with water, indicating that it had been in place for some time and needed to be changed. This goes against Boars Head Jarratt, VA procedure titled, Temporary Repairs NO. 903.090, Section V: Procedure, Subsection A: (b)(4), (b)(4). And (b)(4) (b)(4) Distribution Manager, (b)(6) (b)(6), was verbally notified of this noncompliance, and assured me that he would contact the Maintenance department to have the plastic either replaced with the appropriate date and initials attached to it or removed all together. The establishment failed to meet CFR 416.2(b)(2) under Establishment grounds and facilities. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	E8421361-8F2F-4CA4-9BF4-CD4EE1449243	IDG050402052 3N-1	22-Feb-22	23-Feb-22	01D01	SPS Verification	416.2(b)(2)	On February 23, 2022, at approximately 3:30am, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment located in Jarratt, Virginia. While walking through the Bologna Kitchen department, I observed a drip leaking from a seal in the ceiling above a high traffic area for product coming from the Frank Stuffing department. After continuing to observe for a couple more minutes, between 2-4 leaks were observed in approximately 10 second increments of one another. I notified the maintenance department lead, who began to correct the deviation by retrieving a mechanical lift, in order to get a closer look at the leaks. I also physically showed QA technician, (b)(6), this noncompliance, after which, he began to apply QA red tape in the area to stop any product from crossing under the leaking ceiling. No product was physically seen to have been affected. The establishment failed to meet CFR 416.2(b)(2) under Establishment grounds and facilities. (b)(6), QA Manager, was notified in writing of this noncompliance.

M12612+P1 2612	Boar's Head Provisions Co., Inc.	F23F7BCF-5991-4558-B193-87B01888BA3C	IDG010402492 3N-1	22-Feb-22	23-Feb-22	01C01	Operational SSOP Record Review	416.16(a)	On February 23, 2022, at approximately 3:05am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishments QA office located in Jarratt, Virginia. While going over SSOP records from the 15th of February, I observed on the Frank Packaging Food Safety Inspection form a missing signature next to the 2252 Utensil Holding Station section under Sanitizer Checks (b)(4) part of the form. (b)(6), QA technician, was notified verbally of this noncompliance, and he assured me that QA management would address this deviation as soon as they started their morning shifts. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6) (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	38AC74BB-FFA4-4A1D-AF4C-60635BAFAF33	IDG030602492 5N-1	25-Feb-22	25-Feb-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On February 25th, 2022, at approximately 6:00 AM, while conducting a Pre-Op SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department on Line #1 a product plate connected to the (b)(4) was found to have product debris on the top product contact surface. On Line #2 a stainless-steel table was found to have two small pieces of foreign debris on the food contact surface. A stainless-steel table on Line (b)(4) was also found to have one small piece of foreign debris on the food contact surface. Production Supervisor (b)(6) was verbally notified and physically shown the noncompliance. QA (b)(6) was also verbally notified. I informed (b)(6) of the establishments failure to meet the requirements of the above cited regulations and the establishments Pre-Operational SSOP plan. No product was affected. Corrective actions of recleaning and sanitizing the affected areas were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EF3833AC-45A5-4070-A74E-945E8D642D7D	IDG120003560 2N-1	28-Feb-22	2-Mar-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On March 1, 2022, at approximately 2:35am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6), QA Technician, that the Bologna Kitchen has been cleared for inspection, on closer examination, the following noncompliances were observed: 1. A crack in the seal around one of the lips of the Double Stuffer was found holding product residue from the previous days production. 2. Product residue, approximately 2-2 inches in length, was found in one of the piping lines on the large (b)(4) machine in the department. Upon verbal notification, (b)(6), Sanitation Supervisor, had the (b)(4) pipeline recleaned to inspections standards, and (b)(6) had the cracked piece of equipment tagged with QA red tape and removed from the department and brought to the maintenance shop. The establishment failed to meet CFR 416.4(a) Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4E6F0060-84EC-4D2C-9252-D059CF0B6F9D	IDG122103321 5N-1	14-Mar-22	15-Mar-22	01C01	Operational SSOP Record Review	416.16(a)	On March 15, 2022, at approximately 4:20am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishment. While going over SSOP records from the 3rd of March, I observed on the Frank Packaging Food Safety Inspection form a (b)(4) under the Foreign Object Inspection section next to the Trash Is Being Removed entry. The rest of the column had been signed off on. (b)(6), QA Technician, was physically shown this noncompliance, and assured me that QA Management would address this deviation as soon as they started their morning shifts. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9705D296-CB4E-45C2-8A16-21781B42FB71	IDG111304011 5N-1	15-Apr-22	15-Apr-22	01D01	SPS Verification	416.2(b)(1)	On April 15th, 2021, at approximately 1:30 PM, while conducting an SPS task, I observed the following noncompliance: In the 2nd floor of the Shipping & Boxing Department clear plastic was found covering part of the ceiling dated 3-16-22. Establishment policy 903.090 Temporary Fixes states that (b)(4). No product was affected. QA Supervisor (b)(6) was verbally informed of the noncompliance and the establishments failure to meet the requirements of the above cited regulation and establishment policy 903.090. Establishment Administrator (b)(6) was notified in writing with this NR.

M12612+P1 2612	Boar's Head Provisions Co., Inc.	176851FB-90CC-4A53-B607-22C66AD6CABA	IDG070304382 2N-1	21-Apr-22	22-Apr-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On April 22, 2022, at approximately 2:05am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) that the Bologna Kitchen department had been cleared for inspection, on closer examination, the following noncompliances were observed: 1. Residue was found within the wire mesh filter used for production in the (b)(4) machine. 2. Residue was found in a few separate places under the lid of the (b)(4) machine. Upon verbal notification, (b)(6), Sanitation Supervisor, had the areas recleaned to inspection standards, and the department was cleared for production. The establishment failed to meet CFR 416.4(a) and 416.4(b) under Sanitary operations and CFR 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of these noncompliances.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F41ABE04-F41D-4A64-A80A-4E79D89B7A35	IDG200504242 2N-1	22-Apr-22	22-Apr-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On April 22nd, 2022, at approximately 5:20 AM, while conducting an Pre-Operational SSOP task, I observed the following noncompliance: In the Head Cheese department, the stainless steel table connected to the exit side of the conveyor belt of Netted Ham Line #1 was found to have multiple instances of meat overspray residue on the food contact surface. A regulatory control action was implemented by placing US Reject tag B3756118 on the affected equipment. No product was affected. QA Technician (b)(6) was verbally notified and physically shown the noncompliance. I informed (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Pre-Operational SSOP plan. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	96D10A75-E6A0-4D2C-9A68-EB04F7B12845	IDG520104142 6N-1	25-Apr-22	26-Apr-22	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(c)	On April 25, 2022, at approximately 9:00pm, IPP (b)(6) was performing a routine Fully Cooked-Not Shelf Stable HACCP task in the Boars Head establishment. While going over Frank Items (Uncured) records from the same day in the RTE Smokehouse department office, an Uncured Beef Frankfurters NC record appeared to be missing the Cooler # under the Observation Verification section of the form. While investigating further, the Pre-Shipment Review had been found to already be signed off on. (b)(6), department Lead, was physically shown this noncompliance and assured me that the department Supervisor would be made aware of this deviation, and that corrective actions will be taken. The establishment failed to meet CFR 417.5(c) under Records. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EA19546C-7450-41B6-AC64-062966B7F2CA	IDG490104382 7N-1	26-Apr-22	27-Apr-22	01C01	Operational SSOP Record Review	416.16(a)	On April 26, 2022, at approximately 8:15pm, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishment. While going over SSOP records from the 16th of April, I observed on the Receiving Department SSOP Activity Report (b)(4) next to the End of Shift entry under the Food Safety Inspection section of the form. The Action entered adjacent to it was Floor Cleaned and the entire row was signed off on. (b)(6), QA Technician, was verbally notified of this noncompliance, and the report was left out in the office for management to address when they come in for their morning shifts the next day. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F0B1CBF1-1835-46C0-9CCA-9F56E37B6A7F	IDG250204422 8N-1	27-Apr-22	28-Apr-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On April 28, 2022, at approximately 2:55am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6) QA Technician, that the Bologna Kitchen department had been cleared for inspection, on closer examination of the Line (b)(4) machine, product residue/sludge was found inside the vacuum filter chamber at the bottom of the piece of equipment. I was notified by both Sanitation Supervisors, (b)(6) and (b)(6), that they had been instructed by management not to spray inside that area, but had not been advised on how to physically clean that area out. U.S. Rejected tag NO. B37563222 was attached to the machine until a clear solution and preventative action could be agreed upon by both the Sanitation department and the establishment. The rest of the department had been cleaned to inspection standards and cleared for production. The establishment failed to meet CFR

									416.4(a) and 416.4(b) under Sanitary operations and CFR 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EF85F59F-98A1-46A0-A4A6-11467D420D15	IDG410105390 4N-1	3-May-22	4-May-22	01D01	SPS Verification	416.5(a)	On March 3, 2022, at approximately 9:00pm, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment. While inspecting the Frank Packaging department, I observed an employee working on the chicken sausage line with his beard net below his chin, leaving his approximate in. long beard completely exposed. After confronting him and watching him correct the deviation, I continued observing the rest of the department. Approximately 20-25 minutes later, I observed the same employee taking an empty franks tree to the tree wash station with his beard net below his chin once more. (b)(6), 2nd shift Packaging Manager, was notified verbally of this noncompliance, and called the employee into her office to discuss the issue (b)(6), 2nd shift Assistant Plant Manager, was also notified of this noncompliance, and assured me that the associate would be disciplined according to Boars Head policy. The establishment failed to meet CFR 416.5(a) under Employee hygiene (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	6C467885-BB02-4C9C-9FE0-010A6D01A712	IDG411305551 1N-1	11-May-22	11-May-22	01D01	SPS Verification	416.2(b)(1)	On May 11, 2022, at approximately 1:45 PM, while conducting an SPS task, I observed the following noncompliance: In the Cure Cooler, the lower metal shelf of shelf 35 was found to be peeling backwards from where it connects to the front of the shelf frame. No product was affected. QA Supervisor (b)(6) and Production Supervisor (b)(6) were verbally notified and physically shown the noncompliance. I informed (b)(6) and (b)(6) of the establishments failure to meet the requirements of the above cited regulation. The shelf was tagged off by (b)(6) and I was assured that a work order would be placed with the Maintenance department to repair the shelf. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	B9334102-CBE1-4C90-A52B-82075E56B0B3	IDG120606501 0N-1	9-Jun-22	10-Jun-22	01D01	SPS Verification	416.2(d)	On June 9 at 10:35am, CSI (b)(6) was performing a Sanitation Performance Standards task in the Netted Hams Department (raw side) when she discovered the following non-compliance: The ceiling cooling unit located between the Bologna Kitchen and Netted Hams departments, in the main New Gourmet hallway, was spraying mist and large droplets of liquid into the air and floor below. An approximately 6 x 4 feet section of beaded condensation was also noted on the ceiling to the right of the unit. I observed the area for a few moments to ensure no product travelled through the vicinity. During my observation, the only items affected were clean trees staged for production. I physically showed and verbally notified QA Supervisor (b)(6) of the establishments failure to meet 9 CFR 416.2(d). No regulatory control was needed as (b)(6) immediately directed employees to remove the affected trees from the area (to be returned to Sanitation for recleaning). She also taped off the area with red QA tape to prevent foot/product traffic until the Refrigeration Department could check the unit. Per (b)(6), defrosting ice on the exterior side coils of the unit was most likely being pushed into the air by the units fans. QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A0D7FFE8-62AD-43B3-B658-132209F09F77	IDG371106081 7N-1	16-Jun-22	17-Jun-22	01D01	SPS Verification	416.5(a)	On June 16, 2022 at 11:17am, CSI (b)(6) entered the RTE Smokehouse Office to perform a HACCP task when she discovered the following Sanitation Performance Standards non-compliance: As I entered the office, I noticed an associate wearing jewelry- a small silver hoop in her nostril (nose ring). Upon seeing me, she quickly turned away to pull up her blue face mask that was initially resting under her jawline. After I completed my HACCP task and exited the office, I found her moving a tree of franks to the computer station scale to weigh it. I located QA Analyst (b)(6) and alerted her of my findings. (b)(6) immediately went to the associate to verify. She returned to inform that she did have on jewelry, asked her to remove it, and the associate complied. Since the associate returned to the production floor and directly handled finished product, I verbally notified (b)(6) of the establishments failure to meet 9 CFR 416.5(a) and Boars Head policy: Employee GMP 903.037. Section G.



									Accessories states: All jewelry and watches are forbidden in production and exposed product storage areas. QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A8EEDE9C-8927-41B8-9448-DC48BA436C15	IDG1220065617N-1	16-Jun-22	17-Jun-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On June 17th, 2022, at approximately 12:45 AM, while conducting an Operational Review & Observation task, IPP (b)(6) and IPP (b)(6) observed the following noncompliance: In the RTE Packaging department, beaded condensation was found on the underside of the drip pan of AC unit #13 located inside Equalization Cooler #4. QA Technician Connie Walker was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments Operational SSOP plan. No product was affected. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	FF47EAF3-14CA-4E75-AE27-7CF13C08E1FD	IDG4302061118N-1	17-Jun-22	18-Jun-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On June 18th, 2022, at approximately 3:00 AM, while conducting a Pre-Operational SSOP task, IPP (b)(6) and IPP (b)(6) observed the following noncompliance: In Standardization department several small pieces of meat were found on the contact surface of the conveyor belt of Incline #1. IPP (b)(6) initiated a regulatory control action by placing US Reject Tag #B37563134 on the control panel of the incline. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. Sanitation Supervisor (b)(6) (b)(6) was also verbally notified. I informed (b)(6) and (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Pre-Operational SSOP plan. No product was affected. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	D063C3AF-C6E3-470E-A659-22AA7E5B2998	IDG2004060230N-1	29-Jun-22	30-Jun-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On June 30th, 2022, at approximately 5:00 AM, while conducting a Pre-Operational SSOP task, IPP (b)(6) and IPP (b)(6) observed the following noncompliance: In the Netted Hams department several small pieces of meat overspray were found on the contact surface of the stainless-steel table connecting to the scale of Line (b)(4) as well as the side of the Line (b)(4) scale. Two small pieces of meat residue were also found on the top of the contact surface of the stainless-steel table of Line (b)(4). Meat residue was also found inside a tipper tie located on Line (b)(4). Sanitation Supervisor (b)(6) and QA Technician (b)(6) were verbally notified and physically shown the noncompliance. I informed (b)(6) and (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Pre-Operational SSOP plan. No product was affected. Corrective actions were taken when this NR was written. Establishment Administrator (b)(6) (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	D9198E58-5A36-4F2A-87F0-B131A89183BF	IDG0604072801N-1	30-Jun-22	1-Jul-22	01D01	SPS Verification	416.2(a)	On July 1st, 2022, at approximately 3:00 AM, while conducting an SPS task, IPP (b)(6) and IPP (b)(6) observed the two following instances of noncompliance: The first instance was in the New Gourmet department. A live insect was found on the top surface of COV #2. IPP (b)(6) initiated a Regulatory Control Action by placing US Reject tag B37563242 on the equipment. Sanitation Supervisor (b)(6) and Sanitation Lead Person (b)(6) were verbally notified and physically shown the noncompliance. Corrective actions of removing the insect and recleaning and sanitizing the affected equipment were taken when this NR was written. At approximately 3:55 AM, the second instance of noncompliance was found in Receiving II. Six insects were found on the floor in the southwest corner of the room near a pest trap and a floor scale. Insects ranged from beetles, crickets, and moths. Of those found, five of the insects were alive. Sanitation Supervisor (b)(6), Sanitation Supervisor (b)(6), and Sanitation Lead Person (b)(6) were verbally notified and physically shown the noncompliance. IPP (b)(6) informed (b)(6), (b)(6), and (b)(6) of the establishments failure to meet the requirements of the above cited regulation. No product was affected in either instance of noncompliance. Corrective actions of removing the insects, and recleaning and sanitizing the affected area were taken when this NR was written. (b)(6) informed IPP (b)(6) and IPP (b)(6) that the entire room would

									be recleaned and sanitized immediately. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C666384A-06D5-4E72-AE5A-4EACE17C4A77	IDG072107361 4N-1	13-Jul-22	14-Jul-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On July 14, 2022 at 1:57am CSI (b)(6) observed the following non-compliance while performing a Pre-Operational Review and Observation task: In the Frank Stuffing Department (raw), I noticed approximately 1 x 2.5 feet of meat overspray on mixer #5. The overspray was located on the front of the mixer basin, in between the meat vat dumper and mixer front. Also, a 4 x 8-inch section of meat overspray was observed on the back of the mixer basin. The department was inspected and released by QA at 1:49am with no deficiencies noted. The establishment failed to meet 9 CFR 416.4(b), 416.13(a), and Boars Head Pre-Operational SSOP plan. No regulatory control required as the mixer was recleaned and sanitized in my presence. Supervisor (b)(6) was physically shown the noncompliance and Supervisor (b)(6) was verbally notified. QA Manager (b)(6) was notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	36756E1A-BD52-4DBA-B926-08F9E13CE4F8	IDG562007462 2N-1	21-Jul-22	22-Jul-22	01D01	SPS Verification	416.4(a), 416.4(b)	On July 22, 2022 at 3:27am, CSI (b)(6) was performing a Sanitation Performance Standards task when she discovered the following non-compliance in the staging room adjacent to the Bologna Kitchen Department: As I inspected empty trees (staged as clean), I noticed many had evidence of product residue and debris from previous production. Five trees in total were affected: 1. Four -inch pieces of cream-colored food residue found in the corners of multiple shelf frames, on top of grates (food contact surface); string from product identification tag still attached 2. Two 6 x 8-inch sections of brown-colored food residue in the middle of two shelves, on bottom of grates (food contact surface); string from product identification tag still attached 3. Two -inch pieces of pink-colored food residue in the corners of shelf frames, on bottom of grates (food contact surface) 4. Red casing/Tipper Tie clip resting on the bottom frame, above wheel guard 5. Two -inch pieces of tan food residue in corners of lowest shelf frame U.S. Rejected tags B19460960, B19460966, B19460971, B37563226, and B37563236 were attached to the trees. No product was affected. Sanitation Supervisor (b)(6) was physically shown and verbally notified of the establishments failure to meet 9 CFR 416.4(a) and 416.4(b). (b)(6) and Sanitation Lead personnel immediately wheeled the trees back to sanitation to be re-ran through the tree wash. Upon exiting, they were spot cleaned, rinsed, and sanitized. I re-inspected and released the trees at 4:43am. QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2A3CE38D-0C3C-4017-B9B0-BC9113FE5193	IDG510907152 2N-1	22-Jul-22	22-Jul-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On July 22nd, 2022, at approximately 8:00 AM, while conducting an Operational SSOP task, I observed the following noncompliance: In the Standardization department beaded condensation was found on the bottom of the drip pan of AC Unit 14B and a blue PVC pipe connecting to the drip pan. Condensation on the pipe was seen dripping onto the floor. Condensation was also found on the ceiling next to the AC unit, nearest to the Northwest door of the department. Establishment Administrator (b)(6), QA Supervisor (b)(6) (b)(6), and QA Technician (b)(6) were verbally notified of the noncompliance. (b)(6) was physically shown the noncompliance. I informed (b)(6), (b)(6), and (b)(6) of the establishments failure to meet the requirements of the above cited regulation and the establishments Operational SSOP plan. No product was affected. Corrective actions of wiping down the affected areas with a mop were taken when this NR was written. (b)(6) tagged off the affected area with tape and informed me it would remain tagged while the Refrigeration department determines the root cause of the condensation. (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4B135064-305E-4E5C-9C5A-E80438FB043A	IDG252107282 6N-1	25-Jul-22	26-Jul-22	01D01	SPS Verification	416.2(a)	On July 26, 2022, at approximately 3:20am, CSIs (b)(6) and (b)(6) were performing a routine inspection of the establishments Raw side when they discovered the following non-compliance: Leaving the New Gourmet hallway (by Maintenance Shop), heading towards Netted Hams, a dead flying insect that resembled a wasp was found lying on the floor (production area). A similar non-compliance record (IDG0604072801N/1) was documented by IIC (b)(6) on July 1, 2022. A live insect was found on top of a machine in New Gourmet (roughly the same area) at similar times (3:00am).No product was affected.

									Sanitation Supervisor (b)(6) was physically shown and verbally notified of the establishments failure to meet 9 CFR 416.2(a). QA Manager (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	01EBF951-C01B-4F6D-B2D0-283CA5C5C46B	IDG252107242 8N-1	27-Jul-22	28-Jul-22	01D01	SPS Verification	416.2(d)	On July 28, 2022, at approximately 12:25am CSI (b)(6) observed the following non-compliance while performing a Sanitation Performance Standards task on the RTE side: In EQ Cooler #4, I noticed condensation on cooling units #14 and #16. The condensation was located on the bottom of both drip pans. The affected area was approximately 8 inches wide and 2 feet long. I also inspected EQ Cooler #3 and found the top of the doorway had beaded condensation as well. The establishment failed to meet 9 CFR 416.2(d). After observing the units for 5 minutes no dripping occurred- no product affected. Packing supervisor (b)(6) moody, moved trees of finished product away from the units, closed smokehouse doors, and directed associate to mop up condensation in my presence. Packaging Supervisor (b)(6) (b)(6) was physically shown and verbally notified of this non-compliance. QA Manager (b)(6) was notified in writing of this non-compliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	26F7DC32-A8AF-417D-9DD5-866BF3A58BE8	IDG322107232 8N-1	27-Jul-22	28-Jul-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On July 28, 2022, at 4:47am CSI (b)(6) observed the following non-compliance while performing a Pre-Operational Review and Observation task. In the Netted Hams department (raw), I noticed meat overspray on the scaling conveyor closest to wall. The overspray was an approximately 2-inch-long string of fat on top of the conveyor chain guard. Also, meat build up was observed on the main conveyor control box (buttons that control the dumpers) where the power line enters the box. QA released the department as inspected at 4:44am. No regulatory control was required as all affected areas were recleaned and sanitized in my presence. The establishment failed to meet 9 CFR 416.4(b) 416.13(a). As well as Boars Head Pre Operational SSOP plan. (b)(6), QA Technician and (b)(6) Sanitation Supervisor were physically shown this noncompliance and verbally notified. (b)(6), QA Manager was notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	8933BAB6-1A05-48CA-8D39-A9FA10A776EF	IDG400907202 7N-1	27-Jul-22	27-Jul-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On July 27th, 2022, at approximately 9:55 AM, while conducting an Operational SSOP task, I observed the following noncompliance: In the Netted Hams department condensation was found on the ceiling above Netted Ham Lines (b)(4). Establishment Administrator (b)(6) (b)(6), QA Technician (b)(6), and QA Technician (b)(6) were verbally notified and physically shown the noncompliance. I informed all of the establishments failure to meet the requirements of the above cited regulation and the establishments Operational SSOP plan. No product was affected. The ham lines were shut down, product and product bags were removed from the area, and the ham lines were covered with plastic. The condensation was mopped down in accordance with the establishments corrective actions, but quickly reformed afterward. (b)(6) informed me that the Refrigeration department would investigate the interstitial space of the ceiling and the roof to see why the condensation was forming back so quickly after being mopped down. (b)(6) also informed me that the production for Lines (b)(4) would be moved to the open ham lines in the Head Cheese department to continue production while the issue was investigated. (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A594B759-AB57-4E25-B4D4-0AD2FB23208F	IDG051308470 3N-1	2-Aug-22	2-Aug-22	01D01	SPS Verification	416.2(d)	On August 2, 2022, at approximately 2:35pm CSI (b)(6) was performing a Sanitation Performance Standards task in packaging department on the RTE side. I observed dripping condensation above a meat rack waiting to be packaged. The condensation was found in EQ cooler #3 in between cooling unit #10, and cooling unit #12. The condensation was coming from a hose hanging from ceiling behind cooling unit #10. The rack had a tag that read preslic smkd ham. I observed the tree for a few minutes and physically watched a drip occur every 35-55 seconds. I placed U.S. Retained tag NO. B-45201589 and, verbally notified RTE department manager (b)(6). She was physically shown this non-compliance, immediately moved all racks in affected area, taped off area where condensation was falling. Establishment Administrator (b)(6) was notified in writing of this non-compliance. Boars Head establishment Failed to meet 9 CFR 416.2(d). U.S. retain tag NO. B-45201589 was

									removed after speaking with daytime plant manager, QA will be putting the product on hold, and will re cook affected product.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	E23272FA-BB7D-4BD4-AAC2-DEB0BF67D80D	IDG280208360 4N-1	3-Aug-22	4-Aug-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On August 4, 2022 at 1:57am, CSI (b)(6) was performing a Pre-Operational Review and Observation task in the Standardization Department when she discovered the following non-compliances: - Inclines dumper basin: 1-inch string of red meat on food contact surface of basin wall - Hub (worm housing) securing mechanism on exit side of Grinder: smeared fat wedged in between the two crescent clamps - Grinder Hub (worm housing) on pulley system (exit side): Putrid, off-odor originating from hub - Tilt Mixer #6: three -inch pieces of meat overspray on top of lid cover - Lay Down Auger: -inch piece of fat located inside the basin to the left of the worm (food contact surface); 2-inch string of fat wrapped around base of worm by chain guard Sanitation Supervisor (b)(6) and (b)(6) were physically shown and verbally notified of the establishments failure to meet 9 CFR 416.13(a), 416.4(b), and Boars Head Pre-Operational SSOP plan. Immediate corrective action was performed by Sanitation personnel under the direction of (b)(6). After my re-inspection, the department was released for production at 2:24am. QA Manager (b)(6) (b)(6) was notified in writing of this report.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	BF59226F-E542-4B29-8327-7C979EDAE945	IDG320309260 2N-1	1-Sep-22	2-Sep-22	01D01	SPS Verification	416.2(b)(1)	On Friday 9/2/22 at approximately 03:35 AM, while doing a SPS Task, I observed the following noncompliance'sThe Green flapper doors between the Spice room and Spice room storage are ripped and need to be replaced.The Spice room inventory storage has two metal frame doors that are used to secure this room, but one of the doors is broken and leaning against the wall, and the other one is damaged but still hanging.The large door frame that is leading into the Spice room receiving from Netted Hams/Stitch Pump 2 area is damaged. It looks like something has hit the door and pulled some of the metal material close to the floor away from the wall.There is a Hand wash sink in the spice room receiving area that is leaking water onto the floor. (b)(6) was verbally notified of this noncompliance, and the failure of the meeting CFR 416.2(b)(1). (b)(6) Establishment Administrator was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	0BC94405-4FF0-4DCD-A843-BBED530540B4	IDG311109401 4N-1	14-Sep-22	14-Sep-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On September 14, 2022, at approximately 11:40 AM, While performing an SSOP Review and Observation task, I observed the following noncompliance: the top of the west door frame between Raw Smokehouse Area II and the Precook Staging Cooler was found to have two instances of beaded condensation. Netted Hams Supervisor (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of wiping down the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C2F8650C-4F79-44F9-8293-2BF2B1E77D30	IDG371009452 0N-1	20-Sep-22	20-Sep-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On September 20, 2022, at approximately 11:00 AM, While performing an SSOP Review and Observation task, I observed the following noncompliance: In Equalization Cooler #4 in the RTE department, the bottom of the drip pan connected to AC unit #14 was found to have multiple instances of beaded condensation. Establishment Administrator (b)(6) and Senior Manufacturing Manager (b)(6) were verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of wiping down the affected areas were performed when this NR was written. Production Manager (b)(6) and QA Technician (b)(6) were also verbally notified. (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C17A9E45-14DE-4831-AC62-681480BBF4D3	IDG301709232 6N-1	26-Sep-22	26-Sep-22	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On September 26, 2022, at approximately 3:35pm, IPP (b)(6) was performing a routine Sanitation Performance Standards task in the Boars Head establishment. When entering from the Smokehouse Department into the Cook Tank Liverwurst room, I observed two live flies: one on top of a stack of paperwork attached to a clipboard on the worktable, and one sitting on the yellow floor hose to the left of that table. No product was being cooked

									at this time. I asked a Sanitation associate to contact Quality Assurance for me, and while I waited, had (b)(6), Smokehouse Manager, find and eliminate both flies. (b)(6), QA Supervisor, assured me that a piece of plastic would be draped on the doorway that leads to an exterior exit where product comes in and trash goes out. The Boars Head establishment failed to meet CFR 416.2(a) and 416.2(b)(3) under Establishment grounds and facilities. (b)(6) (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	907E8D53-A6F2-4151-AE07-887E341E7D28	IDG3717093427N-1	27-Sep-22	27-Sep-22	01D01	SPS Verification	416.2(a)	On Tuesday, September 27th, 2022, at approximately 4:06pm CSI (b)(6) was performing a Sanitation Performance Standards task in the spice receiving dock. Upon my investigation of the docking area, I observed the following Non-compliance. There was a gap in the roll-up door leading to outside. The skirt on the bottom of the door was leaving an approximate 3 inch long by 2-inch-wide gap allowing me to see the outside. While inspecting the opening I noticed several ants upwards of 25 crawling in the debris in the gap of the floor and dock plate junction. Upon checking the other side of the dock plate at the wall floor junction, I found 2 crickets (1 dead), 1 beetle, 1 cock roach like insect, 1 spider, 1 moth, as well as more ants. Night time plant manager Steve Kassab was verbally notified and physically shown this non-compliance. Immediate action was taken, and the area was sprayed with a cleaning agent. He assured me the whole room would be addressed, and a work order will be issued for the gap in the door. Establishment Administrator (b)(6) was notified in writing of this Non-Compliance. Boars head establishment failed to meet 9 CFR 416.2(a) No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9780E8DA-7515-41C4-BD2C-400FA358E13F	IDG0311092527N-1	27-Sep-22	27-Sep-22	03A04	Review of Establishment Data	416.16(a)	On September 27, 2022, at approximately 11:40 AM, While performing a Review of Establishment Data task, I observed the following noncompliance: The Sanitation Pre-Op Inspection Checklist for the RTE Packaging department dated 9-16-22 was missing a signature and time for the Department Signature fields. A different Sanitation Pre-Op Inspection Checklist for the Beechwood Inspection Line dated 9-13-22 was missing a marked time in the Department Signature field. No product was affected. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulation. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	462F89FA-B169-42A3-887C-E9D67D7AA6F7	IDG3613094930N-1	30-Sep-22	30-Sep-22	03G02	Fully Cooked-Not Shelf Stable HACCP	417.4(a)(2)(i)	On September 30th, 2022, at approximately 2:15pm CSI (b)(6) was performing a Fully Cooked Not Shelf Stable HACCP task when the following Noncompliance was observed. Reviewing the HACCP paperwork for the date of September 14th, 2022, for products Baby Black Forest Ham as well as Tavern Ham. The paperwork shows hot thermometer #90 was used on both products. Upon inspection of the thermometer calibration log, thermometer #90 was not calibrated on the date of September 14th, 2022. QA Manager (b)(6) was verbally notified and physically shown this Noncompliance. (b)(6) will also be notified of the establishments failure to meet 9CFR 417.4(a)(2)(i) as well as Boars Head Procedure 903.080 titled Thermometer Calibration in writing. No product was affected. A smoke house probe verified product was cooked to temperature.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F3D7A4A5-2168-447A-86E1-16EF51EBCE5A	IDG3805091830N-1	30-Sep-22	30-Sep-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On Friday, September 30, 2022, at approximately 5:30 AM, While performing a Pre-Op SSOP Review and Operations task, I observed the following noncompliance: In the Stitch Pump 1 department, Polar #5 was found to have meat and protein residue partially covering the top food contact surface of two stainless-steel blades found within the polar. Polar #4 was also found to have meat and protein residue partially covering the top food contact surface of three stainless-steel blades found within the polar. No product was affected. Sanitation Supervisor (b)(6) and QA Technician (b)(6) were verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments Pre-Operational SSOP Plan. Corrective actions of recleaning and sanitizing the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.

M12612+P1 2612	Boar's Head Provisions Co., Inc.	483C03B3-7605-46AC-A0D6-64712AD4931D	IDG590610281 4N-1	14-Oct-22	14-Oct-22	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On October 14, 2022, at approximately 7:30 AM, While performing an SSOP Review and Observation task, I observed the following noncompliance: the top of the west door frame between Raw Smokehouse Area II and the Precook Staging Cooler was found to have two instances of beaded condensation. I also observed that the condensation was dripping. Production Manager (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of wiping down the affected areas were performed when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	8F14D475-0CC6-4135-9596-4EDBC84BD964	IDG171210191 8N-1	17-Oct-22	18-Oct-22	01C02	Operational SSOP Review and Observation	416.5(a)	On Monday October 17th, 2022, CSI (b)(6) was performing a SSOP Review and Observation task in the new gourmet department when the following Non-compliance was observed: At approximately 5:45 I observed a Boars Head establishment associate passing by the department without a beard net. When leaving the area another associate passed by me in front of the netted hams department, wearing a beard net but it was pulled under the chin leaving all facial hair exposed. Smokehouse Supervisor (b)(6) was verbally notified of the establishments failure to meet 9 CFR 416.5(a), as well as Boars Head policy (903.037) employee GMP beard net policy. Establishment Administrator (b)(6) was also notified in writing of this Non-compliance. No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	23CEA215-DDBE-49FA-A46F-377DCF2BD42D	IDG021010292 0N-1	20-Oct-22	20-Oct-22	01D01	SPS Verification	416.2(a), 416.2(b)(2), 416.2(d), 416.4(b)	Based on the EIAO's walk through with plant management and IPP on 09/27/2022 to observe SPS procedures such as employee hygiene, sanitary conditions, facility conditions/construction, structural integrity, pest control, ventilation, and sanitary operations, the following non-compliances were observed: In the RTE room there were 5 clamps on the ceiling overhead piping, visually identified with rust on them, directly above product on line (b)(6), a rusted bracket directly above the product zone of the tree wash area, a rust clamp directly above product in line 530, a rusted clamp directly above product in line 255, and 2 rusted clamps directly above product on line 1. The rust was thick and flaking on the clamps. In the Raw areas was a rusted conduit bracket temperature box in the pickle room on the east end, 2 rusted conduit brackets on the north wall of the pickle room, 3 rusted conduit brackets on the water line in the pickle room, 3 rusted valve handles on the north end of the pickle room, and 2 rusted conduit brackets on the south end of the pickle room. A rusted clamp, a rusted valve, and a rusted water pipe on the water line were found on the southwest corner of the tavern line. Beaded condensation beads (TNTC) were found on the doorway ceiling of the entrance holding cooler and condensation beads (TNTC) were found on the ceiling on the entrance door of frank stuffing. In the Cooler #5 room there was loose caulking (approximately 6" by 2" area) at the ceiling area in the northeast corner. Ceiling hot water supply line had loose tape hanging downward in the northwest corner. Cooler #5 had heavily beaded condensation (more than 50 beads on a 20' by 4" area) directly above RTE product. Another section of ceiling had loose tape (2- 2ft sections) hanging downward. The Blast cell hallway had loose caulking on the ceiling area hanging downward. There was a hole in the floor (approximately 3ft by 1.5" area) in the Blast cell hallway. In the Frank packaging RTE room the, EIAOs observed a 4" by 6" forming plate (product contact) on the floor. Dirt, screws, and trash were observed on the floor of the production area. The overhead cooling units had three sections of heavy rust (approximately 2ft. by 6" each) above the production area. Rust and grey flaking paint on the motor in line 255. Five holes and loose caulking on the northeast wall. The hot water line was leaking from the insulation around the pipe directly onto the floor. In the RTE Packaging room there were numerous (1/4" by 1/4" area) holes completely through the glass board wall behind the hot water line. The cold-water line had damaged insulation with loose caulking at the exposed section (6" by 3" area) of the line. Loose caulking hanging downward was observed on the ceiling at the front of line 1. Hot water line had areas of peeling tape. Numerous holes (1/4" by 1/4" area) through the glass board wall north of line 1 shrink tunnel. Loose insulation tape coming off pipe 1 above shrink

									<p>tunnel for line (b) creating insanitary conditions. Loose tape on grey water line above line (b). Damaged/exposed insulation around the hot water line. There was a gap in the insulation exposing the insulation around the steam line. Eleven holes (1/4" by 1/4" area) were observed on the north wall near line (b). Heavily beaded condensation (approximately 6ft by 1ft area) near steam exhaust line for the shrink tunnel area. EQ4 room had damaged/broken (approximately 2ft by 4 in area) floor area. There were numerous (greater than 20) holes (1/4" by 1/4" area), loose caulking, and tape on the door in EQ4. Missing and exposed insulation (approximately 4" by 4" area) on the cold-water line for unit 15. EQ3 room had hole in wall (approximately 2" by 6" area) of northeast corner. Duct tape on south door. Loose plastic on door. Numerous holes (approximately 20 and 1/4" by 1/4" in area) on the southwest wall. EQ2 room had loose/peeling paint and loose caulking (approximately 2" by 3' area). Peeling rust (approximately 6" by 20' area) on the wall pole. Smoke house addition room had loose caulking above the outside door of smokehouse (b)(4). Loose caulking above smokehouse #20 hot water line. Entrance to Liver Wurst room had rust on the walls and ceiling. There was also rust and tape on the wall at the northeast corner. Loose caulking on the west wall in the Liver Wurst room. Rust on the floor of the east wall in Liver Wurst room. Loose caulking on the ceiling of the east wall. Holes and flaking paint on the east wall of Liver Wurst room. Numerous holes (more than 8 and 1/4" by 1/4" in area) on the east wall in Liver Wurst room. Loose caulking on overhead beam of the room. Product residue on the floor in Liver Wurst room. The Liver Wurst room strip tank window has rust on northeast wall. Breezeway to EQ1 room had hole in the floor (2ft by 6" area). Thick black smoke and soot were observed covering the ceiling area. EQ1 had a hole (approximately 1ft by 1" area) in the floor. Peeling paint (white and grey) on the wall in EQ1. Raw Smoke house room had peeling paint on the old steam pipe at south side of old smoke house. Numerous holes and loose caulking on the raw smoke house doorway. Missing trim and holes on the south wall. Cold water line had peeling paint. Loose caulking on the ceiling above smokehouse #14. Holes and rust above smokehouse #6. Smoke house generator area room had boards, wood, and trash on the floor area (approximately 10ft by 12ft area). Holes in the wall and holes in ceiling area of the Smoke house generator area room. Heavily beaded smoke on overhead pipes near the smokehouses. Heavily beaded condensation (approximately 30ft by 10ft area) on the ceiling above smoke house generator area room. Loose caulking, loose plastic, and heavily beaded condensation on the ceiling of the smoke house generator area room. Holes in the wall west of smoke house #14. Smoke house #2 had loose caulking hanging downward above the smoke house. Heavily beaded condensation on the ceiling area of the north entrance of holding cooler directly above product. Loose caulking above the holding cooler. Open vertical pipe near wall of the holding cooler. Loose caulking on floor and rust on south wall of the holding cooler. Heavily beaded condensation on the ceiling area over product staging areas for trees. Numerous rusted holes on west wall. New Gourmet room had wall damage and numerous holes (1/4" by 1/4" area) on the north wall and doorway to the staging area for staging area for trees. Loose paint, holes, and loose caulking on the east wall. Heavily beaded condensation on the ceiling area near west wall. Holes (1/4" by 1/4" area) on the ceiling area near southeast wall. Loose caulking on south wall. Broken curbing and holes (1/4" by 1/4" area) in the floor before maintenance storage area. Condensation was dripping from the hot water line directly onto the floor area. Exposed insulation around the piping of the CRV machine. Head Cheese room had a product contact shovel hanging from a rusty pipe and its handle was directly contacting the wall (non-product contact surface). Another product contact shovel was hanging from the water line (non-product contact surface) and directly contacting the west wall (non-product contact surface). Loose caulking and holes in the west wall. Loose caulking on wall above 2nd cycle blending area. Loose caulking above cooling unit for netting hams above line (b). Franks stuffing room had numerous holes in walls and numerous areas of loose caulking. Standardization room had loose caulking on the south wall</p>
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									and numerous holes in the east wall. Rusted air filter to pump caulking on east door corner. Stitch pump II room had loose caulking on south wall. Numerous areas of green mold, large crack, and loose caulking on west wall. Pickle room had greater than 20 holes in the upper part of the west wall. Loose caulking at the bottom of west wall near door. Peeling paint on south wall. Hole (approximately 6" by 2" area) in the south. Live bugs (beetles) were observed on the floor the bathroom hallway. The establishment failed to meet the regulatory requirements of 9 CFR 416.4(b), 9 CFR 416.2(a), 9 CFR 416.2(d), and 9 CFR 416.2(b)(2). Plant management was notified of the above stated noncompliance and the establishments failure to meet the regulatory requirements of 9 CFR 416.4(b), 9 CFR 416.2(a), 9 CFR 416.2(d), and 9 CFR 416.2(b)(2). Plant Management was also notified to take the necessary corrective actions.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	876DB253-B817- 4799-A351- 84523E0A4628	IDG141010462 ON-1	20-Oct-22	20-Oct-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.16(a)	The EIAOs observed pre-operational sanitation SOP procedures and noted several deficiencies after establishment personnel had completed pre-operational SSOP inspection and released the various areas for production. On 9/28/22 EIAO's observed: Beaded condensation (greater than 20 beads) above the dumper in the Netting room. Line (b)(4) and Line (b)(4) had a large black smear on the inside of the belts and a thick product residue build-up between the layers of belt. Product residue underneath the middle dumper in the rusted track are on floor. The metal supports of the dumper line had numerous areas of product residue. Strip belt had product residue (in five areas) on the product contact Teflon guides. The transfer belt had product residue (in three areas) on the metal bar that contacts the belt. The dumper belt had numerous areas of product residue on the Teflon rollers, metal guides, sprockets, belt supports, and product contact belt area. Bologna stick (product contact) was laying on the floor near the wall area. Numerous areas of product residue on the floor were observed. Two product contact pitch forks were hanging downward with the fork sections directly contacting the concrete wall. U.S Rejected tag# B 26 238183 was applied to the area at approximately 0541hrs and not removed until approximately 0646 hrs. On 9/29/22 EIAO's observed: Product residue was observed on the framework, inside support bar (product contact surface) between belt layers, and in the product contact belt to the dumper belt in the Netting room. Crack in the roller for the middle transfer line. Product residue on cross bar (product contact surface) of transfer line. Product residue on belt of line (b)(4). Product residue on the underside table for (b)(4). Head Cheese room had product residue on the screen, and it was also damaged. Line (b)(4) had product residue in the tub. Product residue on cutting board and on stuffing horn. Product residue on the east column of east wall. On 9/29/22 EIAO's observed: The underside of the metal detector in the RTE packaging area had numerous sections of coating was peeling and hanging downward above the belt. The Packaging area had numerous sections of product residue on the plates of the Line 1 (b)(4) machine, Line 2 (b)(4) machine, Line (b)(4) machine, and Line (b)(4) machine. Five of the white product contact tubs had product residue on the side edges and inside of them. They also were damaged and had white peeling plastic residue. The (b)(4) - line (b)(4) belt had numerus missing links in the belt. Product residue on frame to the dual infeed belt. EIAO's also observed numerous areas of product residue on the floor area around the equipment of all four lines. Stainless steel table on North end of Line 1 (b)(4) machine had product residue on product contact table. The inedible metal cart had numerous sections of product residue in it. Product residue on the splitter frame. The product contact storage cart had thick product residue on the underneath sides directly above product contact parts. The product residue area was dripping directly onto the product contact machine parts below. On the Line 1 Frank RTE area, the EIAO's observed product residue on the floor area around the machines. There was product residue on the incline belt to the drake. Product residue on stripping arm of Drake machine. The metal cover for the drake had product residue on the inside area. Conveyor belt leading to peeling room had product residue on the inside framework over the belt. There was a broken weld and product residue in-between the layers of belt to the conveyor to peeler room. Product residue on the outside frame of the conveyor leading to peeler room.



									On 10/4/22 EIAO's observed: Product residue on the 4204-food contact guide and numerous meat scraps on the floor area of the New Gourmet room. The Beachwood line #1 had product residue on the conveyor belt. Syrup table had product residue on it. Conveyor belt #2 had product residue (1" by 4") of the guard. On 10/4/22 EIAO's observed: Frank RTE room had product residue on the inside support bars of the incline to drake. Numerous chunks of franks were observed on the floor around the equipment near the wall and product residue around the drain. Two areas of product were observed on the floor around the vacuum pump. The RTE packaging area had product residue and wrapper stuck at roller area on the (b)(4) metal detector. Product residue on the floor around the (b)(4) line. Conveyor leading to the peeler room had product residue on the inside support bars. Review of the establishment pre-operational SSOP records found that none of the deficiencies observed by the EIAO's, nor the corrective actions were documented on the SSOP record failing to meet the requirements of 9CFR 416.16(a). The establishment failed to meet the regulatory requirements of 9 CFR 416.13(a), CFR 416.13 (c), and 9 CFR 416.16(a). Plant management was notified of the above stated noncompliance and the establishments failure to meet the regulatory requirements of 9 CFR 416.13(a), 9 CFR 416.13(c), and 9 CFR 416.16(a). Plant Management was also notified to take the necessary corrective actions.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9A26C5E2-39C7-4960-BFA1-5F91775CD1BF	IDG101010522 0N-1	20-Oct-22	20-Oct-22	03G02	Fully Cooked-Not Shelf Stable HACCP	430.4(b)(3)	The establishment supported the design of the HACCP plan and SSOP programs. Major deficiencies associated with the establishment's physical conditions were observed that could pose imminent threat to product. The EIAOs reviewed the Fully Cooked -Not Shelf Stable HACCP program on 09/27/2022 through 10/04/2022 and all CCPs complied. Review of records/direct observations of the HACCP, SSOP and other programs indicated the following Hazard Analysis and Critical Control Point (HACCP) noncompliance was observed by the EIAOs: On 09/28/2022 EIAOs (b)(6) and (b)(6) reviewed the Environmental Monitoring Program for Food Contact Surfaces (FCSs) Zone A which includes the following equipment:  (b)(4)  (b)(4) The EIAOs observed operations on multiple days throughout the FSA, and the determination was made that the Environmental Monitoring Program failed to list the following sites: scissors, finger knives, white plastic tubs, stainless tub, knives, splitter belts, splitter blades, auto bagger, trees, associate sleeves, and cutting boards, all were confirmed to be a FCSs utilized in the Post-Lethality (PL) RTE room. The establishment failed to list all FCSs, as required by 9 CFR 430.4(b)(3)(i)(D).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	F9C76B1F-F26F-43E0-BFB2-BB0A24700919	IDG031510382 8N-1	28-Oct-22	28-Oct-22	03G02	Fully Cooked-Not Shelf Stable HACCP	417.5(b)	On Friday October the 28th, CSI (b)(6) was performing a HACCP task in the Quality Assurance office when the following Non-compliance was observed: At Approximately 3:35pm while reviewing HACCP documents for product MAPLE HONEY, dated "10/21/22". The cooling CCP section of the paperwork is dated 10/22/22. The record review section was originally dated "10/22/22" but has been marked out and corrected to "10/21/22". The pre shipment section is also signed "10/21/22". The Boars head establishment failed to meet 9 CFR 417.5(b). QA supervisor (b)(6) was verbally notified and physically shown this Non-compliance. Establishment Administrator (b)(6) was notified in writing.No Product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9B201932-C068-42B7-B621-1D2C54ACECF1	IDG310111001 9N-1	17-Nov-22	19-Nov-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On November 18, 2022, at approximately 2:20am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6), QA Technician, that the Frank Stuffing department had been cleared or inspection, on closer examination of line (b)(4), product residue, approximately 1 - 2 inches in size, was found on the inner lip of both horn covers. I physically showed (b)(6) (b)(6) this deviation, and he had the sanitation associate assigned to that department reclean and sanitize both parts to inspection standards. The department was then cleared for production. The establishment failed to meet CFR 416.4(a) and 416.4(b) under Sanitary

									operations and 416.13(a) under Implementation of SOP's.(b)(6) . QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	3A871475-CCB2-4B1A-82BF-A914E20D3E3B	IDG520011192 4N-1	22-Nov-22	24-Nov-22	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.3(a), 416.4(a), 416.4(b)	On November 23, 2022, at approximately 2:40am, IPP (b)(6) was performing a routine Pre-Op SSOP Review and Observation task in the Boars Head establishment. After confirming with (b)(6), QA Technician, that the Bologna Kitchen department had been cleared for inspection, on closer examination the following deviations were found: 1. On one of the two bars underneath the metal detector, there was still several spots of residue from the previous days production. 2. A blue plastic paddle still had slimy product residue on both sides of the head from the previous days production. 3. The filter screen for the (b)(4) machine had product residue stuck in the creases all around the outer casing. 4. A crack was found around the joint of the (b)(4) machine. When (b)(6), Sanitation Supervisor, was notified of these noncompliances, she had all the affected areas recleaned and sanitized to inspection standards. (b)(6) also assured me that the crack on the (b)(4) machine would continue to be monitored for product contamination and that a work order would be put in for its repair. The establishment failed to meet CFR 416.3(a) under Equipment and utensils, 416.4(a) and (b) under Sanitary operations, and 416.3(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	0BD63C40-8B01-4334-A0A4-BF16BB64B182	IDG280512070 3N-1	3-Dec-22	3-Dec-22	01B02	Pre-Op SSOP Review and Observation	416.13(c), 416.4(a)	On December 3rd, 2022, at approximately 5:15 AM, While performing a Pre-Operational SSOP task, I observed the following noncompliance: In the New Gourmet department, a stainless-steel mixing bowl was found to have three small pieces of meat residue on the inner food contact surface. I initiated an official control action by placing US Reject Tag B37563133 on the equipment. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments Pre-Operational SSOP plan. Corrective actions of recleaning and sanitizing the affected areas were taken when this NR was written. I removed the US Reject Tag upon verifying the corrective actions. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A40F37D8-7F80-49AA-A8DC-F95D61FDE35B	IDG300512460 3N-1	3-Dec-22	3-Dec-22	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On December 3rd, 2022, at approximately 5:25 AM, While performing an SPS task, I observed the following noncompliance: In the staging cooler located between the New Gourmet department and Raw Smokehouse 1, the sealed doorway on the northeastern wall was found to have metal peeling where it meets the floor, exposing the interstitial space and some rust. The affected area is approximately 2 feet wide. QA Technician (b)(6) was verbally notified of the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	8563809D-3894-47CB-9C03-03BD2B70DE25	IDG261812060 8N-1	8-Dec-22	8-Dec-22	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Thursday December 8th, 2022, at approximately 2:14pm CSI (b)(6) was performing a Sanitary Performance Standards task in the spice receiving room when the following non-compliance was observed: To the left of the spice receiving dock door 5 gnat like flying insects were noticed crawling in and out of a crack at the wall floor junction. The crack was approximately inch wide and 6 inches in length. Under a bag used to fill any gaps left by a trailer at the dock door, an approximately 1-inch-long centipede like insect was observed. This bag was to the left of the dock door as well not far from the gap found with the gnats. Establishment Administrator (b)(6) was verbally notified of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3). (b)(6) was also notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	CEBF2414-D28B-4A2D-B1DC-47A508405832	IDG460812560 8N-1	8-Dec-22	8-Dec-22	03A04	Review of Establishment Data	416.16(a)	On December 8, 2022, at approximately 9:30 AM, While performing a Review of Establishment Data task, I observed the following noncompliance: A sanitation pre-op checklist sheet dated 12-3-2022 used for the Bologna Kitchen department was found to have the department signature and time fields left blank. Establishment Administrator (b)(6) was verbally notified and physically shown the noncompliance. No product was

									affected. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	BFF0296E-7812-4ABD-B4A5-B3940CAB3DE5	IDG580812181 5N-1	15-Dec-22	15-Dec-22	01C01	Operational SSOP Record Review	416.13(c), 416.16(a)	On December 15, 2022, at approximately 9:45 AM, While performing an Operational SSOP Record Review task, I observed the following noncompliance: An SSOP checklist for the Bologna Kitchen department dated 11-22-2022 was found to be missing a time entry for a Foreign Object check on emulsifier gaskets. QA Supervisor (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Establishment Administrator (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	1DC918E3-35AB-4373-AE7F-CADD127529CD	IDG240701210 5N-1	5-Jan-23	5-Jan-23	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(d)	On January 5, 2022, at approximately 7:50 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #2, A product tree holding 444.41 lbs of Beef Bologna was found sitting beneath frozen, beaded condensation on a white PVC pipe connected to a drip pan. No water was observed dripping from the pipe. I initiated a Regulatory Control Action by placing US Retain Tag B37563128 on the affected product. Supervisor (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. I removed my tag to allow the establishment to initiate corrective actions of moving the product from the area and removing the condensation. QA Technician (b)(6) placed QA tape on the product for it to be reviewed further by the QA department. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C7F477B2-35DF-4DF1-AB4D-EBE65A2725C3	IDG570401542 7N-1	27-Jan-23	27-Jan-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On January 27, 2023, at approximately 5:25 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliances: In the New Gourmet department, the mixing bowl was found to have multiple small pieces of dry honey maple syrup on the inner contact surface. I initiated a Regulatory Control Action by placing US Reject Tag B37563129 on the bowl. In the area between the New Gourmet and Headcheese departments, a large standing mixer was found to have two small pieces of meat residue on the bottom of the inner food contact surface. I initiated a regulatory control action by placing US Reject Tag B37563248 on the mixers controls. No product was affected. QA Technician (b)(6) and Lead Person (b)(6) were verbally informed and physically shown the noncompliances. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. I then removed each tag from the affected equipment. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	01FCB78F-4956-40D1-B557-80F1A7BODFAB	IDG110202170 3N-1	1-Feb-23	3-Feb-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On February 2, 2023, at approximately 2:40am, IPP (b)(6) was performing a routine Pre-Op Review and Observation task in the Boars Head establishment. After confirming with (b)(6), QA Technician, that the Standardization department had been cleared for inspection, the following deviations were observed: 1. Product residue was found on one of the metal bars underneath the large belt on conveyor belt #2. 2. Heavy product and product residue was found wrapped around the wheel axle on the small belt of conveyor belt # 2. When (b)(6), Sanitation Supervisor, was notified of these noncompliances, she had the affected areas recleaned and sanitized to inspection standards and the department was then cleared for production. The establishment failed to meet CFR 416.4(b) under Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of these noncompliances.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2AF23940-612E-46CD-B8CC-FEC60F7162D3	IDG430902590 8N-1	8-Feb-23	8-Feb-23	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On February 8, 2023, at approximately 9:40 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump #2 department, two water hose handles were seen laying on the floor. In the Raw Smokehouse department, one water hose handle was found lying on the floor. In the Stitch Pump #1 department, two water hose handles were seen laying on the floor. No product was affected.

									QA Supervisor (b)(6), Production Manager (b)(6), and Production Supervisor (b)(6) were verbally informed of the noncompliance. (b)(6) assured me the hose handles would be removed from the floor and re-cleaned and sanitized. The establishment has failed to meet the requirements of the above cited regulations and the establishments SQF procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9635DBFA-6634-4526-8DAB-66A99E8C3793	IDG161702311 6N-1	16-Feb-23	16-Feb-23	01C02	Operational SSOP Review and Observation	416.5(a)	On Thursday February 16th, 2023, at approximately 5:50pm CSI (b)(6) was performing a Review and Observation task in the boxing department when the following non-compliance was observed: While observing the area where the boxes are folded and glued by the machine. A Boars Head associate was observed using a cell phone. I observed the associate for approximately 4 minutes on the phone. No product was affected. Nighttime plant manager Steve Kassab was verbally notified. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.5(a) as well as Boars Head procedure 903.037 titled employee GMP.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	B3AF92D6-2BA0-4166-8BA2-C2DAEFF89323	IDG050102351 7N-1	16-Feb-23	17-Feb-23	04B04	General Labeling	317.1	On February 17, 2023, at approximately 12:15am, IPP (b)(6) was performing a routine General Labeling task in the Boars Head establishment. While walking through the first level of the Boxing/Shipping department, two boxes containing 20 pieces of chicken sausage and 7 pieces of bologna, sealed in clear wrapping, were observed to have no identifying labels on any of them or the boxes they were being stored in. (b)(6), Department Lead, was physically shown this noncompliance, and he assured me that he would have the boxes/products addressed as soon as possible. Steve Kassab, 2nd shift Assistant Plant Manager, was also notified verbally of this noncompliance. The Boars Head establishment failed to meet CFR 317.1 under Labels required, supervision by Program employee. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	9E4DCE2F-C9D2-4ADC-AE3A-283D3E0D939B	IDG321402122 3N-1	23-Feb-23	23-Feb-23	01C02	Operational SSOP Review and Observation	416.4(b)	On February 23rd, 2023, at approximately 2:15pm CSI (b)(6) was performing a Review and Observation task. The following non-compliance was observed: Water hose spray nozzles were observed on the floor in the following departments. Stitch pump 2, Spice receiving room, and new gourmet. Nighttime Assistant Plant Manager Steve Kassab was verbally notified of the Establishments failure to meet 9 CFR 416.4(b). Establishment Administrator (b)(6) was notified in writing.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	EEF0D579-B519-4B0B-8E96-DA65B0CE794F	IDG570602202 3N-1	23-Feb-23	23-Feb-23	01C02	Operational SSOP Review and Observation	416.13(c), 416.2(b)(2), 416.2(d)	On February 23, 2023, at approximately 7:30 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In Equalization Cooler #2, several instances of beaded condensation were found along the ceiling where two pieces of metal meet. One of these instances was seen dripping. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the noncompliance. Corrective actions of wiping down the affected area with paper towels wrapped around a sponge were performed. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	6D1B095B-BA35-4151-8895-FAF4C26989C5	IDG180903230 1N-1	1-Mar-23	1-Mar-23	01D01	SPS Verification	416.2(b)(1)	On March 1, 2023, at approximately 9:45 AM, While performing an SPS task, I observed the following noncompliance: In the Netted Hams holding cooler, A sealed doorway was found to have the seal breaking loose, exposing gaps in the wall. Another gap between the floor and wall approximately inch wide was found beside the sealed doorway. No product was affected. QA Supervisor (b)(6) was verbally informed and physically shown the noncompliance. (b)(6) tagged the affected area with QA tape and assured me that a maintenance work order would be made to repair the area. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	749D8B8D-2040-4EC6-9F03-53C9F55F4C94	IDG220503410 8N-1	8-Mar-23	8-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a)	On March 8, 2023, at approximately 5:50 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Packaging department, a stainless-steel table located on Line #2 was found to have a small particle of meat on the product contact surface. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to

									meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the table were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	053C4D32-9010-4B81-8A1B-6ED8A61A5A20	IDG011903451 4N-1	14-Mar-23	14-Mar-23	03G02	Fully Cooked-Not Shelf Stable HACCP	417.4(a)(2)(i)	On Tuesday March 14th, 2023, CSI (b)(6) was performing a HACCP Fully Cooked Not-Shelf Stable task in the QA office when the following non-compliance was observed: HACCP documents for product Pickle Pepper Loaf dated 3-7-23. The hot thermometer used according to the document was thermometer #79. While reviewing the thermometer calibration sheets, thermometer #79 was not calibrated on 3-7-23. Smokehouse Manager (b)(6) produced the hourly cook temperatures from a probe in the product. The product met appropriate temperatures. Establishment administrator (b)(6) was physically shown, and verbally notified of the plants failure to meet 9 CFR 417.4(a)(2)(i). No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C343D695-DCEA-4FBA-B65E-663D4AA19D9F	IDG280603531 7N-1	17-Mar-23	17-Mar-23	01C02	Operational SSOP Review and Observation	416.4(c)	On March 17, 2023, at approximately 7:15 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Smokehouse 3 open plastic containers of (b)(4) sanitizer were seen sitting on the floor. The containers were in the corner of the room nearby the scales that are located opposite of Smokehouse #14. No product was affected. QA Analyst (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments policies. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C41CD8E4-F7D1-41BF-B53A-3F92EA75A2B6	IDG490103352 4N-1	23-Mar-23	24-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a), 416.4(b)	On March 24, 2023, at approximately 2:15am, IPP (b)(6) performed a routine Pre-Op Review and Observation task in the Boars Head establishment. After confirming with (b)(6) (b)(6), QA Technician, that the Standardization department had been cleared for inspection, the following deviations were observed: 1.) Product residue approximately in. X in. was found on one of the paddles in Mixer #2. 2.) Approximately half a dozen product particles were found under the metal detector belt on Line #2. 3.) Product residue approximately 1 in. X in. was found on one of the (b)(4) machine pieces on Line #1. When (b)(6), Sanitation Supervisor, was notified of these noncompliances, she had the affected areas re-cleaned and sanitized to inspection standards and the department was cleared for production. The establishment failed to meet CFR 416.4(a) and 416.4(b) under Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of these noncompliances.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	30627A9B-933B-4716-9ACB-BA35868C1EB6	IDG540503533 0N-1	30-Mar-23	30-Mar-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.13(c), 416.4(a), 416.4(b)	On March 30, 2023, at approximately 6:35 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the RTE Frank Packaging department, the supply belt of the (b)(4) machine was found to have multiple small pieces of meat residue on the stainless-steel side piece connected to the end of the belt. The supply belt itself was found to have meat residue stuck in two of the grooves of the plastic belt. No product was affected. QA Technician (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the equipment were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	77EE635F-A4FE-4ACE-9F24-CA414CE2A6BE	IDG371803153 0N-1	30-Mar-23	30-Mar-23	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2), 416.4(b)	On March 30th, 2023, at approximately 1:30pm CSI (b)(6) was performing a Sanitation Performance Standards task in the raw curing cooler and the inedible room the following non-compliances were observed: In the curing cooler, the roll up door facing the netted hams department. The crack in the roll at the top was a brown/pink/black substance. Affected area is approximately 8 feet wide and from what was visible 5 inches tall. The set of racks used to hold vats of meat on the left side when entering the cooler. The two sets in the middle on the row of shelves, at eye level have rust forming on approximately the first 3 feet of the shelving. The first rows of shelving to the left side beside the holding cage, had 1 piece of dried white discolored ham under the support beam. The shelving on the far-right side at

									the end of the room close to the emergency exit door. Behind those shelves was a pile of approximately 3 pieces of dried discolored ham. Located between the shelving and rear wall of the room. In the storage room outside of the doors to the inedible room, behind the shelf holding the bin of honey. There are two holes in the wall. The holes are located at the right-side wall and rear wall junction. The holes are approximately 3 inches in diameter. It appears to be where a pipe once was.No product was affected. Establishment Administrator (b)(6) (b)(6) was notified in writing and verbally of the establishments failure to meet 9 CFR 416.2(b)(1), 416.2(b)(2), 416.4(b).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C4EACFD1-C889-4B81-B690-35E919564284	IDG170203323 1N-1	30-Mar-23	31-Mar-23	01C01	Operational SSOP Record Review	416.16(a)	On March 31, 2023, at approximately 2:30am, IPP (b)(6) was performing a routine SSOP Record Review task in the Boars Head establishment. While going over SSOP Activity Reports from the 7th of March, I observed on the Headcheese Scale Check section of the form a missing time entry. While reviewing the Gourmet SSOP Activity Reports, I also found a missing signature under the Tabletop Scale section of the form. (b)(6), QA Technician, was verbally notified of this noncompliance, and assure me that QA Management would be made aware of these deviations. The establishment failed to meet CFR 416.16(a) under Recordkeeping requirements. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2D708FDA-0375-46DA-B323-15B763016BB9	IDG251904440 4N-1	4-Apr-23	4-Apr-23	01C02	Operational SSOP Review and Observation	416.4(b)	On April 4th, 2023, at approximately 6:50pm CSI (b)(6) was performing a SSOP Review and observation task in the raw receiving dock when the following noncompliance was observed:In the hold room for equipment (electric pallet jacks, electric forklift). Four pallet jacks were in the room chained up after the days use. While inspecting the electric pallet jacks, ham fat and meat residue was found on the control handles, Three of four had meat in the battery box areas on the jacks. Two of four had ground meat on the forks.Sanitation Lead (b)(6) was physically shown this noncompliance. When asked he stated after the day is over and before they are chained up in the room the equipment should be clean. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.4(b).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	83D7D1DB-0A62-4345-89AE-624620A71B32	IDG141904440 4N-1	4-Apr-23	4-Apr-23	01D01	SPS Verification	416.2(a)	On April 4th, 2023, at approximately 6:30pm CSI (b)(6) was performing a Sanitation Performance Standards task in the spice receiving dock when the following noncompliance was identified:To the left of the dock door on the floor by the vermin trap, there were small gnat like flying insects. Under the bags used to fill dock gaps when loading/unloading. There was also small gnat like flying insects. All together in both locations approximately 15-20 flying insects were observed.QA tech (b)(6) was physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the establishments failure to meet 9 CFR 416.2(a). No product was affected.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2F3C7905-660E-47B6-86C6-23A2C4E68BC7	IDG301104470 5N-1	5-Apr-23	5-Apr-23	01C02	Operational SSOP Review and Observation	416.3(a), 416.4(b), 416.4(d)	On April 5, 2023, at approximately 11:40 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Pickle Room next to Stitch Pump #1, Three control boxes covering scale controls were found to be insanitary, with rust and other debris within the bottom of each box and the outside surface. One box was left open, with the dirty door left directly above a pickle tank that was presently mixing brine. Foam from the door was observed falling into the brine. I initiated a Regulatory Control Action by placing US Retain Tag B37563249 on the vat of pickle brine. Establishment Administrator (b)(6), QA Supervisor (b)(6), Stitch Pump Supervisor (b)(6), and QA Analyst (b)(6) were verbally notified and physically shown each noncompliance. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that they would drain the vat and condemn the brine for inedible. I removed my tag to return control to the establishment and observed the brine being drained and condemned. (b)(6) was also notified in writing with this NR. Plant Manager Michael Kneeland was also verbally notified.

M12612+P1 2612	Boar's Head Provisions Co., Inc.	897ECBC1-B7F6-4D56-AE7C-F10E3ACEAB6B	IDG160904000 5N-1	5-Apr-23	5-Apr-23	03A04	Review of Establishment Data	416.16(a)	On April 5, 2023, at approximately 9:12 AM, While performing a Review of Establishment Data task, I observed the following noncompliance: A sanitation pre-op checklist sheet dated 3-1-2023 used for the Bologna Kitchen department was found to have the inspectors signature field left blank. Establishment Administrator (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) was also notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C8991E32-C246-4819-8A1F-016F328C9CBC	IDG361104260 5N-1	5-Apr-23	5-Apr-23	01D01	SPS Verification	416.3(a)	On April 5, 2023, at approximately 11:00 AM, While performing an SPS task, I observed the following noncompliance: The bottom side of the brine chiller located in Frank Packaging was found to have split open with rust and grime collected at the split. Water was seen dripping onto the top of the Frank wash. Lead Person (b)(6) was verbally notified and physically shown the noncompliance. No product was affected. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) informed me that a work order would be created for the affected equipment and 2nd shift Sanitation Supervisor and 2nd shift Plant Manager have been instructed to clean the equipment this evening. Establishment Administrator (b)(6) was notified in writing with this NR. Plant Manager Michael Kneeland was also verbally notified.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	0A3452C4-BED5-49E7-912A-E25FAE649279	IDG581804180 6N-1	6-Apr-23	6-Apr-23	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On Thursday April 6th, 2023, at approximately 6:00pm CSI (b)(6) was performing a Sanitation Performance Standards task in the chemical/pallet jack room on the raw side when the following noncompliance was observed: Beside the pedestrian door across from the chemical cage to the right on the floor 11 ants were counted in an approximant 30 second time frame. Ants were observed coming from a hole in the grout of the corner of the room. Two holes were noticed one approximately 6 inches from the ground in the corner. This is where I observed the ants coming in. The second approximately 3 feet from the ground behind the stainless-steel pipes. No product was affected. Sanitation lead (b)(6) was shown this noncompliance. He assured me he would treat the area for pests and get someone to patch the holes. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A6E7B349-4B47-4B77-9437-21AFC7453724	IDG240604030 6N-1	6-Apr-23	6-Apr-23	01D01	SPS Verification	416.2(b)(1), 416.2(b)(2)	On April 6, 2023, at approximately 7:15 AM, While performing an SPS task, I observed the following noncompliance: Within Blast Cells #1-6, multiple instances of rust and flaking paint were observed along the white painted metal where it connects to a stainless-steel plate. No product was affected. 1st shift Smokehouse Manager (b)(6) was verbally notified and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations. (b)(6) assured me that a work order would be placed, and maintenance would install more stainless-steel plates to cover the damaged walls. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C45B6181-28C6-4242-8E6A-7BFF82A0A2C1	IDG460704041 1N-1	11-Apr-23	11-Apr-23	01C02	Operational SSOP Review and Observation	416.13(b), 416.3(a), 416.4(b)	On April 11, 2023, at approximately 8:11 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump #2 department, the nozzle handles of the three water hoses located on the south wall were seen laying on the floor. In the New Gourmet department, the nozzle handle of one water hose located on the northeastern wall was found lying on the floor. Lead Person (b)(6) was verbally informed and physically shown the noncompliance in the Stitch Pump #2 department. Stitch Pump Supervisor (b)(6) was verbally informed of and physically shown both noncompliances. No product was affected. QA Supervisor (b)(6) was verbally informed of the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SQF procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	C8A29BBB-EBBF-4A32-887D-55BAFCDE2DA7	IDG080204361 2N-1	11-Apr-23	12-Apr-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(b)	On 4/12/2023, at approximately 2:45am, IPP (b)(6) performed a routine Pre-op Review and Observation task in the Boars Head establishment. After confirming with (b)(6), QA Technician, that the Bologna Kitchen department had been cleared for inspection, a deviation was observed. Underneath the (b)(4) machine, there was a

									large buildup of previous days product residue. That part of the machine, however, is hard-to-reach (even for USDA inspection) and appears to not be able to open for a thorough cleaning. (b)(6), Sanitation Supervisor, had her associates clean and sanitize that area to the best of their abilities, and the department is cleared for production. The establishment failed to meet CFR 416.4(b) under Sanitary operations and 416.13(a) under Implementation of SOP's. (b)(6), QA Manager, was notified in writing of this noncompliance.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	32E83CF2-B14C- 4551-AA5F- 986609E47B25	IDG411204502 6N-1	25-Apr-23	26-Apr-23	03G02	Fully Cooked- Not Shelf Stable HACCP	417.4(a)(2) (i)	On Tuesday April 24th, 2023, at approximately 3:00pm CSI (b)(6) was performing a Fully Cooked Not-Shelf Stable HACCP task in the Quality Assurance office when the following non-compliance was observed: On the HACCP document dated 4-19-23 for the beef franks cooked in house #3, hot thermometer #80 was used. After examining the thermometer calibration sheet for 4-19-23. Thermometer #80 was not calibrated for that date. The smokehouse had a probe to verify product met appropriate temperature. No product was affected. Establishment Administrator (b)(6) was physically shown and verbally notified of the plants failure to meet 9 CFR 417.4(a)(2)(i) as well as, Boars Head policy number 903.080 stating in section V subsection A frequency of calibration of handheld thermometers and thermocouples line 2 states (b)(6)
M12612+P1 2612	Boar's Head Provisions Co., Inc.	5B0A3F39-D84C- 44E1-85BA- 542F668E5C93	IDG390704362 8N-1	28-Apr-23	28-Apr-23	01C02	Operational SSOP Review and Observation	416.13(b), 416.2(d)	On April 28, 2023, at approximately 8:20 AM, While performing an Operational SSOP Review & Observation task, I observed the following noncompliance: In the Stitch Pump department, several instances of beaded condensation were found along the bottom surface of the chain guard covers attached to Polars numbered 1, 2, 4, and 5. No product was affected. Production Manager (b)(6) was verbally informed and physically shown the noncompliance. Corrective actions of wiping down the affected area with paper towels were performed. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP procedures. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	875E72C3-EA41- 4193-9966- 886181CECF8E	IDG060504292 8N-1	28-Apr-23	28-Apr-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On April 28, 2023, at approximately 5:45 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Netted Hams department, the scale located on Ham Line (b)(6) was found to have a small piece of meat residue on its food contact surface. No product was affected. Lead Person (b)(6) was verbally informed and physically shown the noncompliance. Production Manager (b)(6) was also verbally informed. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the scale were taken when this NR was written. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	2AE7CE10-1268- 497D-924E- 24570959E8A6	IDG511605481 0N-1	9-May-23	10-May-23	01D01	SPS Verification	416.2(a), 416.2(b)(3)	On May 9th, 2023, at approximately 8:15pm CSI (b)(6) was performing a Sanitation Performance Standards task in the cure cooler department on the raw side when the following noncompliance was observed: The man door in the back right of the department had several insects around the bottom base of the door. 3 ants (alive) 1 beetle (alive) 5 red lady bugs (dead) were observed in multiple spots near the door. Assistant Plant Manager Steve Kassab was physically shown this noncompliance. No product was affected. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a) and 416.2(b)(3).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4F1502A6-3F02- 4BB4-9167- AC5D1709A820	IDG151405351 6N-1	13-May-23	16-May-23	01C02	Operational SSOP Review and Observation	416.4(d)	At approximately 12:00 a.m. while conducting a routine Review and Observation task in the RTE product coolers located beside the packaging room I, ICC (b)(6), observed that many trees and racks of different products were packed tightly in the room. I found a tree of franks in the doorway of two adjoined coolers that had RTE product on one side of the bottom rack pressed against the door frame with at least three of the franks being blown by the fans back and forth in what appeared to be a granulated antimicrobial product meant to be stepped in by employees to disinfect their shoes. I verbally told and physically showed supervisor Steve Kasab this and he removed the bottom rack of franks on that side of the tree



									and discarded them into the inedible box. I informed him at that time that the establishment would receive a NR. Later while conducting the same task in the last cooler, I found one Peppenero ham that had the end of the netting against the metal guard rails that leave space between the product and the walls. I verbally told and physically showed Supervisor Steve Kasab this and informed him that I would write and NR. He took a clean cutting tool and cut the entire end of netting off the ham. The regulations that the plant failed to comply with is 9CFR 416.4(d)
M12612+P1 2612	Boar's Head Provisions Co., Inc.	1A0A0300-26C7-4677-8E7E-EDD598F768F8	IDG390105411 8N-1	17-May-23	18-May-23	01C02	Operational SSOP Review and Observation	416.13(c)	On May 18th, 2023, at approximately 12:46am CSI (b)(6) was performing a Review and Observation task where the outside inedible is stored. The following noncompliance was observed: Outside there were 4 combos of inedible, 3 of the 4 contained product that had not been reduced in size. 3 of the 4 combos contained small diameter product that still had casing on. Assistant plant manager Steve Kassab and Sanitation Manager (b)(6) were both physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.13(c). As well as Boars Head procedure # 903.012 titled inedible product disposal. Subsection B1 states (b)(4)
M12612+P1 2612	Boar's Head Provisions Co., Inc.	B05FCCA1-0A91-470D-8874-376D8E305033	IDG501505351 9N-1	18-May-23	19-May-23	01C02	Operational SSOP Review and Observation	416.4(a)	On Friday May 19th, 2023, at approximately 2:30am CSI (b)(6) was performing a review and observation task in the bologna kitchen department when the following noncompliance was observed: While inspecting the clean tree staging area behind the bologna kitchen lines, I noticed some of the trees were not clean. Collectively 11 trees were observed to still have fat, meat residue, maple glaze and protein build up on them. Sanitation Supervisor (b)(6) immediately separated the affected trees, and had associates get them recleaned. No product was affected. Sanitation Supervisor (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(a).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	4A3DD394-0087-42F3-80CC-0741BBOCCFB9	IDG342205131 9N-1	19-May-23	19-May-23	01C02	Operational SSOP Review and Observation	416.4(b)	On Friday May 19th, 2023, at approximately 9:30pm CSI (b)(6) was performing a Review and Observation task in the raw receiving pallet jack room when the following noncompliance was observed: One electric pallet jack had raw ground product in the battery compartment, around the hookups to the top of the battery. From production earlier today. When I asked management before, I was told when the pallet jacks go in this room and get locked up, they are supposed to be clean and ready for use. No product was affected. Sanitation Manager (b)(6) was verbally notified and physically shown this noncompliance. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(b).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	7B79D0B6-B97D-4F50-9387-28678E1FF937	IDG262205251 9N-1	19-May-23	19-May-23	01D01	SPS Verification	416.2(a), 416.2(b)(3), 416.4(b)	On Friday May 19th, 2023, at approximately 8:00pm CSI (b)(6) was performing a Sanitation Performance Standards task in the spice receiving room when the following noncompliance was observed: Dock door #10 used to receive dry goods/spices, also used to take inedible combos out of the establishment. One flying beetle like insect was observed on the lower wall to the left of the door(alive). One millipede like insect was observed on the lower wall by the entrance to the dry goods pallet holding room. Approximately 30-40 ants(alive) were observed in the brushes around the dock plate. Also observed in the brushes was small particles of meat and fat. Small pieces of wood, plastic, and other debris. No product was affected. Assistant Plant Manager Steve Kassab was verbally notified. A sanitation associate was sent to clean the dock and kill the insects. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.2(a), 416.4(b), and 416.2(b)(3).
M12612+P1 2612	Boar's Head Provisions Co., Inc.	B472C38C-2021-400E-98DE-6CE4FF362D8A	IDG290805512 3N-1	23-May-23	23-May-23	01B02	Pre-Op SSOP Review and Observation	416.13(a), 416.4(a)	On May 23, 2023, at approximately 3:15 AM, While performing a Pre-Operational SSOP Review & Observation task, I observed the following noncompliance: In the Bologna Kitchen department, VEMAG #1 was found to have meat residue stuck in a groove on the inner food contact surface. I initiated a regulatory control action by placing US Reject Tag No. B37563245 on the affected equipment. Additionally, a ham tree rack in the bologna kitchen staging area

									was found to have several instances of meat residue and honey maple syrup residue from prior production on the food contact surface of the rack. I initiated a regulatory control action by placing US Reject Tag No. B37563256 on the affected equipment. No product was affected. Sanitation Supervisor (b)(6) was verbally informed and physically shown the noncompliance. The establishment has failed to meet the requirements of the above cited regulations and the establishments SSOP plan. Corrective actions of cleaning and sanitizing the affected equipment were taken when this NR was written. I removed my tags from the equipment and released control of the equipment to the establishment. Establishment Administrator (b)(6) was notified in writing with this NR.
M12612+P1 2612	Boar's Head Provisions Co., Inc.	A159CCD0-47B3- 4F62-BB9C- 3DA45E5C87AA	IDG321606130 1N-1	31-May-23	1-Jun-23	01B02	Pre-Op SSOP Review and Observation	416.4(a), 416.4(b)	On Thursday June 1st, 2023, at approximately 2:30am CSI (b)(6) was performing a Pre-op SSOP Review and Observation task in the standardization department (raw side) when the following non compliances were observed: After QA had inspected and released the department to USDA for pre-op inspection. Grinder conveyors 1 and 2 had meat over spray on the beams of the conveyor and on the equipment power/control boxes. Conveyor 2 had meat pieces on the underside of the white conveyor belt. The walls behind mixer #3 as well as some power extension cords around the mixer had meat over spray on them. Mixer #4 had pieces of meat under the mixer hopper on top of the hydraulic motors and the frame holding them. Both hydraulic motors on mixer #4 had dried meat buildup on them. Heavy meat, fat, and equipment grease build up behind the chain guard covers on mixer #4, with an apparent odor. No product was affected. Sanitation Manger (b)(6) was physically shown these non-compliances. Establishment Administrator (b)(6) was notified in writing of the plants failure to meet 9 CFR 416.4(a) and 416.4(b).